Breville

Breville Customer Service Centre

Australian Customers

✉ Breville Customer Service Centre
PO Box 22
Botany NSW 2019
AUSTRALIA

☎ Customer Service: 1300 139 798
Fax (02) 9384 9601
Email Customer Service:
askus@breville.com.au

New Zealand Customers

✉ Breville Customer Service Centre
Private Bag 94411
Greenmount
Auckland, New Zealand

☎ Customer Service: 0800 273 845
Fax 0800 288 513
Email Customer Service:
askus@breville.com.au

www.breville.com.au

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Model BBM600 Issue 1/08

Breville

ikon™

BBM600

ikon™ Baker's Oven
Instructions
and Recipes

Breville
Breville
ELECTRONIC BREAD MAKER
LIGHT
CRUST
NUTS
BEEPER
SELECT
STOP
PERSONAL RECIPE SET
automatic programs • bakes 750g, 1kg, and 1.25kg loafs • 13 hour preset timer • ikon collapsable kneading blade • 2 hour rapid bake • gluten free & continental programs

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Congratulations

on the purchase of your new Breville ikon™ Baker's Oven

Welcome

We have designed this bread machine with you, our valued customer, in mind.

The Breville ikon™ Baker's Oven will bake a family size 1.25Kg loaf, a large 1Kg loaf or a medium 750g loaf. It's easy to use, as indicated in the 'Beginner's guide to your first loaf' on page 13.

You will find over 150 delicious recipe ideas to try in our Easy Bake recipe section, including recipes for prepackaged bread mixes.

The ikon™ Baker's Oven features the exclusive fruit and nut dispenser which automatically drops fruits, nuts and herbs into the dough at the right time – no need to wait.

The Pause function is ideal for creative bread making. It allows you to remove the dough for shaping, filling or braiding. You can even score the top of the loaf (just before baking) for a rustic-style bread, or decorate your bread with a glaze and poppy seeds.

You can also make dough for rolls or loaves to bake in your conventional oven. Use the Bread Dough Setting to do the mixing and kneading for you, then shape and bake the bread yourself.

The Breville ikon™ Baker's Oven also features a Pasta Dough setting to make your favourite flavoured pasta dough and a Pizza Dough setting for delicious home-made pizzas.

In addition the ikon™ Baker's Oven will bake superb yeast free or gluten free breads.

Finally, if you enjoy waking up to the aroma of freshly baked bread every morning, the 13 hour Preset Timer on the ikon™ Baker's Oven makes it easy to do so.

For our New Zealand customers we have included information relating to variances in measurements and availability of ingredients.

Before making your first loaf of bread, please read this book thoroughly to ensure you get the best results.

We wish you, your family and friends much enjoyment from the superb range of breads you can bake and doughs you can knead in your Breville ikon™ Baker's Oven.

Breville recommends safety first

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS FOR YOUR BREVILLE ikon™ BAKER'S OVEN

- Carefully read all instructions before operation and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the ikon™ Baker's Oven for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the bread machine near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour and other substances. Vibration during the kneading cycles may cause the machine to move slightly.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven. Position the appliance at a minimum distance of 10cm away from walls. This will help prevent the possibility of discolouration due to radiated heat.
- Always operate the bread machine on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Do not operate the bread machine on a sink drain board.
- Always ensure the bread machine is properly assembled before connecting to a power outlet and operating. Follow the instructions provided in this book.
- The bread machine is not intended to be operated by means of an external timer or separate remote control system.
- The lid and the outer surface may get hot when the appliance is operating.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Do not touch hot surfaces. Allow the bread machine to cool before cleaning any parts.
- Steam vents are very hot during baking. Do not place anything on top of the lid.
- Do not cover the air vents when the bread machine is in use.
- Use oven mitts when removing the hot bread pan and the bread or jam from the pan.
- Take care when pouring jam from the bread pan as the jam is extremely hot.
- Do not place any ingredients directly into the baking chamber. Place ingredients into the bread pan only.
- Do not pour any liquids into the Fruit and Nut Dispenser.
- Do not place fingers or hands inside the bread machine during operation. Avoid contact with moving parts.
- Ensure the bread machine is switched off and then unplugged from the power outlet when not in use and before cleaning.
- Do not immerse the bread pan in water. Doing so may interfere with the free movement of the drive shaft. Wash only the interior of the bread pan.
- Do not leave the lid standing open for extended periods of time.
- Always ensure the kneading blade is removed from the base of the baked loaf prior to slicing.
- Keep the inside and outside of the appliance clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

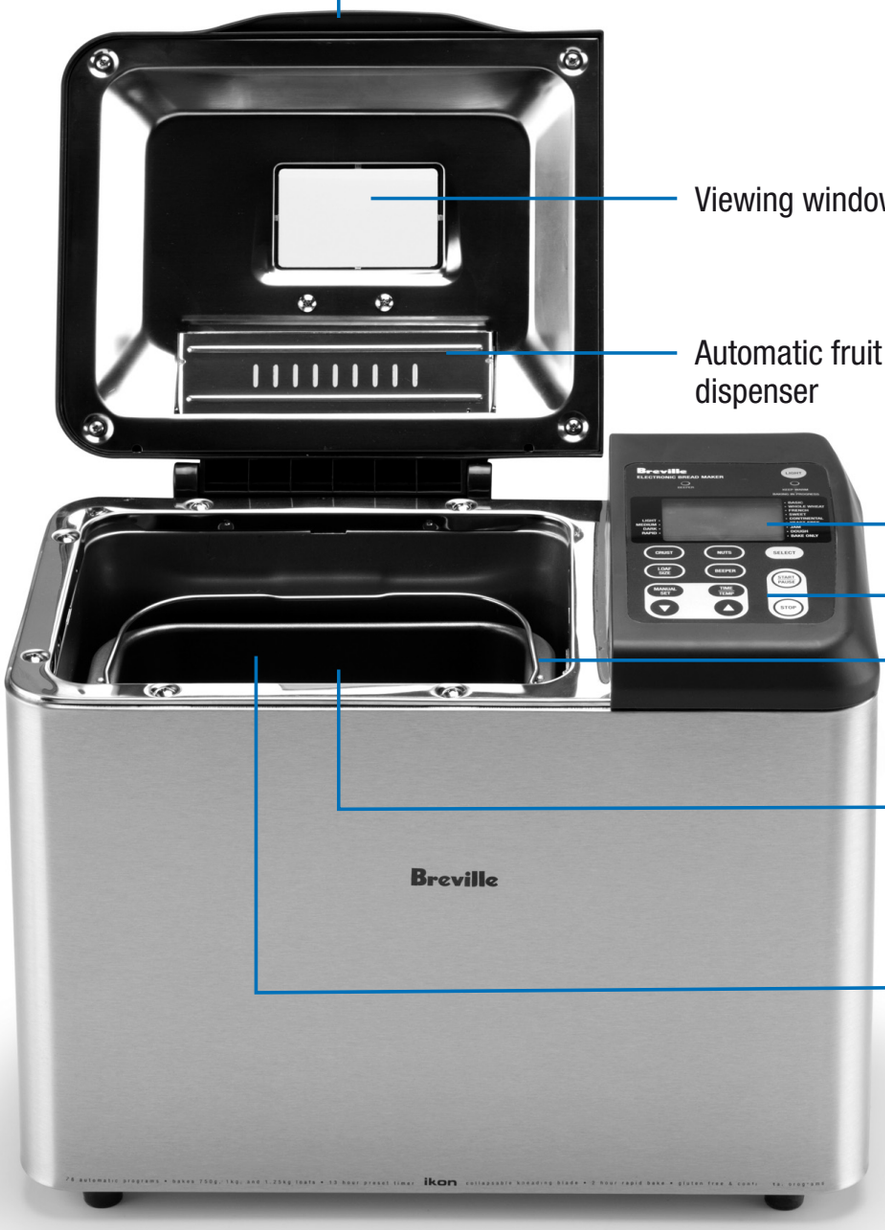
- Unwind the power cord fully before use.
- To protect against electric shock, do not immerse power cord, power plug or appliance in water
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injuries.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

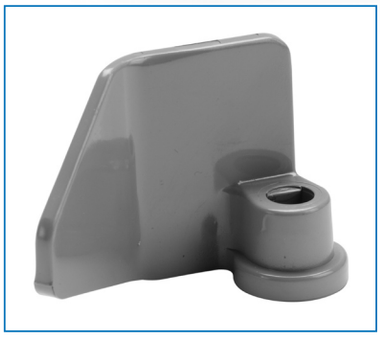
CAUTION: THE LID AND THE OUTER SURFACE MAY GET HOT WHEN THE APPLIANCE IS OPERATING. THE TEMPERATURE OF ACCESSIBLE SURFACES MAY BE HIGH WHEN THE APPLIANCE IS OPERATING.

STEAM VENTS ARE VERY HOT DURING BAKING.

Know your Breville ikon™ Baker's Oven

Collapsible kneading blade





Standard kneading blade

It is important that the bread pan is securely inserted into the base of the baking chamber to enable the kneading blade to operate correctly. This is achieved by placing the bread pan into the baking chamber and pushing down firmly until the pan is in position. (Refer to page 13, step 4).

Note

Know your Breville ikon™ Baker's Oven continued

THE CONTROL PANEL

The Control Panel is designed to perform several functions. The LCD screen indicates the setting selected, loaf size, crust colour, etc. and the completion time for the setting. The various buttons are used to select the functions and to start or stop the Breville ikon™ Baker's Oven.

LCD SCREEN	The LCD Screen shows the setting, loaf size, crust colour and dispenser operation. When the START/PAUSE button is pressed to commence operation, the time displayed (in hours and minutes) is the time remaining until the selected setting is completed.
SELECT	Press the SELECT button to access the variety of automatic settings available. These settings are listed on page 8. Each time the SELECT button is pressed the setting is changed. The setting selected is indicated by a black arrow appearing on the right-hand side of the LCD Screen or the appropriate wording on the LCD Screen.
CRUST	Press the CRUST button to select the 3 crust colours available on the Basic and Wholemeal bread settings only. The setting selected is indicated by a black arrow appearing on the left-hand side of the LCD Screen. This button also selects the Rapid function for Basic and Wholemeal breads.
NUTS	Press the NUTS button if ingredients are to be dispensed from the Fruit and Nut Dispenser. This button can be pressed before or after the START/PAUSE button is pressed to commence operation. The words 'YES NUTS' will appear on the LCD Screen.
LOAF SIZE	Press the LOAF SIZE button to select the required loaf size. The LCD Screen automatically indicates 1250g. If the 1000g loaf or the 750g loaf is preferred, press the LOAF SIZE button and the LCD Screen will show the change. The LOAF SIZE button is only available on the BASIC, WHOLE WHEAT, FRENCH, SWEET and GLUTEN FREE bread settings. Only the 1250g loaf or 1000g loaf can be selected on the GLUTEN FREE bread setting.
BEEPER	Press the BEEPER button to turn the 'beeps' on or off. When the BEEPER button is selected to sound the beeps at the appropriate time in the selected setting, the BEEPER light above the LCD Screen illuminates. The BEEPER button beeps once when selected to on but does not beep when it is turned off and the BEEPER light goes out.
MANUAL SET	The MANUAL SET button accesses the function that allows you to use your own personal recipe in the ikon™ Baker's Oven. You can choose the timing for each cycle of the program and also the baking temperature. For example, in a humid climate the rising cycles can be reduced or, if a crustier loaf is preferred, the baking time and temperature can be increased. Follow the guidelines for the MANUAL SET function (Refer page 12).
TIME/TEMP	The TIME/TEMP button is used with: a) BAKE ONLY setting (Refer page 11) b) MANUAL SET function (Refer page 12)
PRESET TIMER (up '▲'/down '▼' arrows)	The UP AND DOWN ARROWS have three functions: a) To use the PRESET TIMER (Refer page 10) b) To use the TIME/TEMP feature for the BAKE ONLY setting (Refer page 11) c) To use the MANUAL SET function (Refer page 12)
START/ PAUSE	The START/PAUSE button has two functions: a) Press the START/PAUSE button to commence the selected setting b) Press the START/PAUSE button during operation to interrupt a cycle. The Pause function allows you to be creative with your bread making by pausing the machine for 10 minutes. The Pause function can be activated in any cycle of any setting except the KEEP WARM cycle.
STOP	To stop and cancel a setting during operation press and hold down the STOP button for 1-3 seconds until the beeps sound. The LCD Screen will reset to show BASIC BREAD 1250g 3:20 MEDIUM.
KEEP WARM / IN PROGRESS LIGHT	The KEEP WARM/IN PROGRESS Light on the control panel will illuminate and remain steady when the ikon™ Baker's Oven is in operation and progressing through the cycles. The KEEP WARM/IN PROGRESS Light will flash during the 60 minute KEEP WARM cycle at the end of a bread making setting. When a setting time is complete the ikon™ Baker's Oven will show 0:00 and 'KEEP WARM' on the LCD Screen. The bread machine is cooling and will remain in the KEEP WARM cycle for another 60 minutes but the time remaining will not show on the screen.
VIEWING LIGHT	Press and hold the LIGHT button at the top of the control panel to illuminate the interior cavity of the bread machine. The light will not remain on unless the LIGHT button is held down.

Power Failure Protection

The ikon™ Baker's Oven has a built-in Power Failure Protection system. If the power supply is interrupted for 60 minutes or less, the ikon™ Baker's Oven will automatically resume the cycle when power is restored. For the Power Failure Protection System to activate, the bread machine must be operating for a minimum of 5 minutes. If the power is not restored within 60 minutes it is recommended to discard the ingredients, particularly when using perishable ingredients, such as dairy products, eggs, etc.

BREAD, DOUGH AND JAM SETTINGS

SETTINGS		CRUST	LOAF SIZE	TOTAL TIME
BASIC		LIGHT	1250g	3 hours 10 mins
		LIGHT	1000g	3 hours 00mins
		LIGHT	750g	2 hours 55 mins
		MEDIUM	1250g	3 hours 20 mins
		MEDIUM	1000g	3 hours 10 mins
		MEDIUM	750g	3 hours 05 mins
		DARK	1250g	3 hours 30 mins
		DARK	1000g	3 hours 20 mins
		DARK	750g	3 hours 15 mins
		RAPID	1250g	2 hours 20 mins
		RAPID	1000g	2 hours 10 mins
		RAPID	750g	2 hours 05 mins
WHOLE WHEAT		LIGHT	1250g	3 hours 40 mins
		LIGHT	1000g	3 hours 30 mins
		LIGHT	750g	3 hours 27 mins
		MEDIUM	1250g	3 hours 45 mins
		MEDIUM	1000g	3 hours 35 mins
		MEDIUM	750g	3 hours 32 mins
		DARK	1250g	3 hours 53 mins
		DARK	1000g	3 hours 43 mins
		DARK	750g	3 hours 40 mins
		RAPID	1250g	2 hours 30 mins
		RAPID	1000g	2 hours 20 mins
		RAPID	750g	2 hours 17 mins
FRENCH			1250g	3 hours 40 mins
			1000g	3 hours 30 mins
			750g	3 hours 27 mins
SWEET			1250g	3 hours 30 mins
			1000g	3 hours 25 mins
			750g	3 hours 22 mins
GLUTEN FREE			1250g	2 hours 55 mins
			1000g	2 hours 50 mins
CONTINENTAL				4 hours 35 mins
YEAST FREE				1 hour 30 mins
JAM				1 hour 05 mins
DOUGH	BREAD			1 hour 30 mins
	PIZZA			50 mins
	PASTA			14 mins
BAKE ONLY				0 to 2 hours
MANUAL SET FUNCTION				

Total Setting Times for the Bread functions do not include the time for the automatic KEEP WARM function.

Note

BASIC (LIGHT/MEDIUM/DARK/RAPID)

Switch the bread machine on at the power outlet and the LCD Screen shows 3:20 - 1250g. This is the family size loaf. A black arrow appears against the wording BASIC and MEDIUM crust colour. For a 1000g large sized loaf or 750g medium sized loaf, press LOAF SIZE button until the required size appears on the LCD Screen. For a Light or Dark crust colour or Rapid setting, press the CRUST button until the black arrow aligns with the selected setting. CRUST selection is not available when using the BASIC RAPID setting.

Use the BASIC setting for the White, Flavoured White and White Bread Mix recipes.

WHOLE WHEAT (LIGHT/MEDIUM/DARK/RAPID)

Press the SELECT button once and a black arrow appears against the wording WHOLE WHEAT and MEDIUM crust colour. The LCD Screen shows 3:45 - 1250g. This is the family-size loaf. For a 1000g large size loaf or a 750g medium size loaf, press LOAF SIZE button until the required size appears on the LCD Screen. For a LIGHT or DARK crust colour or RAPID setting, press the CRUST button until the black arrow alights with the selected setting. The WHOLE WHEAT (LIGHT, MEDIUM or DARK) setting is used for breads made with wholemeal flour, rye or other grain flours. This setting has a 30 minute PREHEAT cycle. The WHOLE WHEAT (RAPID) setting has a 5 minute PREHEAT cycle. PREHEAT will show on the LCD Screen when the START/PAUSE button is pressed to commence operation but will only warm to preheat the ingredients if the sensor detects that the oven cavity is below recommended operating temperature. During the PREHEAT cycle the heavy wheat grains absorb the liquid, soften and expand, thus providing better gluten development.

CRUST selection is not available when using the WHOLEWHEAT RAPID setting.

FRENCH

Press the SELECT button twice and a black arrow appears against the wording FRENCH. The LCD Screen shows 3:40 - 1250g. This is the family-size loaf. For a 1000g large size loaf or a 750g medium size loaf, press LOAF SIZE button until the required size appears on the LCD Screen.

Bread, low in fat and sugar, is most suited to this setting. The kneading time is shorter, rising time longer and the baking temperature higher, to produce a crisp crust and a firmer texture. CRUST selection is not available on this setting. The recipes for this setting can be found in the White Bread and White Bread Mix recipe sections.

SWEET

Press the SELECT button three times and the black arrow appears against the wording SWEET. The LCD Screen shows 3:30 - 1250g. This is the family-size loaf. For a 1000g large size loaf or a 750g medium size loaf, press LOAF SIZE button until the required size appears on the LCD Screen. CRUST selection is not available when using this setting. The recipes in the Flavoured Sweet Bread section are best suited to this setting due to the increased baking time and lower temperature.

GLUTEN FREE

Press the SELECT button four times and the black indicator arrow will appear against the wording GLUTEN FREE. The LCD Screen will show 2:55 - 1250g. To select a 1000g loaf, press LOAF SIZE button once. CRUST selection is not available on this setting.

This setting is suitable for breads made with gluten free flours such as rice flour, potato flour, buckwheat flour, etc. The shorter rising time and higher baking temperature give a well risen, golden brown, gluten free loaf.

CONTINENTAL

Press the SELECT button five times and the black arrow will appear against the wording CONTINENTAL. The LCD Screen will show 4:35. LOAF SIZE and CRUST selection are not available on this setting.

The flavour of the bread baked on this setting is developed in the longer last rising cycle. Extended baking at higher temperature gives the typical hard crust of a Continental loaf.

YEAST FREE

Press the SELECT button six times and the black arrow will appear against the wording YEAST FREE. The LCD Screen will show 1:30.

LOAF SIZE and CRUST selection are not available on this setting.

Recipes that use baking powder or bicarbonate of soda as the raising agent can be made on this setting. These recipes can be found in the Yeast Free Bread section.

JAM

Press the SELECT button seven times and the black arrow appears against the wording JAM.
The LCD Screen will show 1:05.

This setting is designed to produce home made style jam using seasonal fresh fruit. A variety of recipes can be found in the 'Just Jam' section.

DOUGH - BREAD

Press the SELECT button eight times and the black arrow appears against the wording DOUGH. The LCD Screen shows 1:30 and the word BREAD. When the cycle is complete the dough is removed from the bread pan, hand kneaded, shaped and baked in the conventional oven.

Refer to recipes in the 'Dough' section.

DOUGH - PIZZA

Press the SELECT button nine times and the black arrow remains against the wording DOUGH. The LCD Screen shows 0:50 and the word PIZZA. This setting is suitable for making pizza and focaccia doughs - refer to Pizza Dough recipe section.

DOUGH - PASTA

Press the SELECT button ten times and the black arrow remains against the wording DOUGH. The LCD Screen shows 0:14 and the word PASTA.

This setting makes pasta dough for shaping into fresh pasta - refer to Pasta Dough recipe section.

BAKE ONLY

Press the SELECT button eleven times and the black arrow appears against the wording BAKE ONLY. Press the Up ▲ or Down ▼ Arrow button to select a baking time between 0:00 and 2:00 hours. Press the TIME/ TEMP button to adjust the baking temperature from 0°C to 150°C.

This setting allows you to extend the baking time. Refer to Using the Bake Only Setting on Page 11.

USING THE FRUIT AND NUT DISPENSER

The automatic Fruit and Nut Dispenser ensures your ikon™ Baker's Oven releases fruit, nuts or other suitably sized additions of your choice into the dough at exactly the right time in the kneading cycle. If added before this time excessive kneading will cause the ingredients to break down rather than maintain their shape within the dough.

The Fruit and Nut Dispenser will automatically release its contents 8 minutes before the end of the second kneading cycle.

The dispenser activates on the BASIC, WHOLE WHEAT, FRENCH, SWEET, CONTINENTAL, YEAST FREE and DOUGH-BREAD Settings. The capacity of the Fruit and Nut Dispenser is ¾ cup of dry ingredients.

If the ingredients exceed ¾ cup, use the BEEPER button and add the additional ingredients manually when the Add-in Beeps sound (also at 8 minutes before the end of the second kneading cycle).

The NUTS button should be pressed before pressing the START/PAUSE button to commence the operation, or soon after the kneading has commenced, otherwise the Dispenser will not release the content.

All glacé (glazed) fruits e.g. cherries, ginger, pineapple, etc. should be washed and well-dried on kitchen paper towel before adding into the Dispenser. It is recommended that the Dispenser be cleaned thoroughly with a soft, damp cloth after each use. Do not pour liquids into the Fruit and Nut Dispenser.

Note

USING THE PAUSE FUNCTION

The ikon™ Baker's Oven has a horizontal traditional style loaf pan that, together with the PAUSE function, allows you to be creative with your bread making.

During operation the START/PAUSE button can be pressed to suspend the operating cycle for 10 minutes. The LCD Screen will flash the time remaining for the setting for 10 minutes, then the program will resume. If 10 minutes is not sufficient time, the START/PAUSE button can be pressed again for another 10 minutes. If the full 10 minutes is not required, press the START/PAUSE button to resume the program.

Try this creative idea from our test kitchen:

Antipasto Rolled Bread

1) With a bread dough recipe of your choice in the bread pan, at the end of RISE 2, the kneading blade will knead briefly to shape the dough. The "beeps" will also sound three times if the BEEPER is turned on as a reminder to shape the dough if required. Then:
2) Press START/PAUSE to interrupt the cycle.
3) Open the lid, remove bread dough from bread pan then close the lid. Roll out the dough on a lightly floured surface to a rectangle shape, approximately 20cm × 30cm.
4) Spread 3 tablespoons tomato paste over the dough and top with 1 teaspoon Italian mixed herbs, 4 tablespoons chopped salami, 2 tablespoons chopped black olive and 3 tablespoons grated tasty cheese.
5) Roll up lengthwise, as for a Swiss roll, tuck ends under, place back into the bread pan and close the lid. Press START/PAUSE to recommence operation and RISE 3 will begin followed by the BAKE cycle.
6) At 15 minutes into the BAKE cycle press START/PAUSE to interrupt the cycle and open the lid. Using a fine, sharp knife, make 2-3 slashes across the top of the loaf, brush with Egg Glaze (Refer page R40) close the lid and press START/PAUSE to recommence the operation.
7) At the end of baking, press STOP. Remove the bread from the bread machine and bread pan. Allow bread to cool on a rack.

The ideas for using the PAUSE function are limited only by your imagination.
Bread doughs can be made into sweet or savoury Pull Apart breads, rolled or layered filled breads, or divided into interesting shapes and finished with a variety of glazes or toppings.

Note

USING THE PRESET TIMER

The ikon™ Baker's Oven PRESET TIMER lets you wake to the aroma of freshly baked bread in the morning. You can set the timer up to 13 hours in advance before you require your baked loaf.

Recipes using perishable ingredients should not be made using the PRESET TIMER.

To use the PRESET TIMER:

1) To bake a loaf of bread on the BASIC MEDIUM Bread setting by following steps 1-10 under the "Beginner's Guide to Your First Loaf" on Page 13.
2) Press the Up ▲ or Down ▼ Arrow button on the Control Panel to enter the number of hours in which you want your bread to be ready (the amount of time shown in the LCD Screen will include the total setting time). Each time you press the Up ▲ Arrow button, the timer advances 10 minutes. Each time you press the Down ▼ Arrow button, the timer is set back 10 minutes. Hold down Up ▲ or Down ▼ Arrow button for speedier adjustments.
   Example
   Before leaving for work at 8:00am, you decide to make a loaf of White Bread to be ready for dinner at 6:00pm (10 hours later). Press the Up ▲ Arrow until 10:00 appears on the LCD Screen. Press START/PAUSE to commence operation and your ikon™ Baker's Oven will begin making your bread at the appropriate time for it to be ready at exactly 6:00pm.
3) Press START/PAUSE. The colon (:) in the time displayed begins to flash, letting you know the Preset Timer has started. The remaining time will count down in one minute increments. When the time on the LCD Screen shows '0:00', baking is completed.

If you make an error during or after your selection, press and hold the STOP button. The LCD Screen will reset to BASIC 1250g 3:20 MEDIUM Setting and you can begin your selection again.

Note

The PRESET TIMER cannot be used with the following settings – YEAST FREE, GLUTEN FREE, JAM, DOUGH-BREAD, DOUGH-PIZZA, DOUGH-PASTA or BAKE ONLY.

Note

The PRESET TIMER cannot be used for all recipes. Individual recipes will specify if not suitable.

Note

It is advisable before using the PRESET TIMER for the first time to test the recipe. Also weigh and measure ingredients accurately to ensure the correct ratio of flour/water and other ingredients is used.

Note

During the delayed time, before the bread machine begins kneading, ensure the surrounding temperature of the ingredients and baking chamber is not too hot or too cold. This will ensure the efficient operation of the bread machine. Recommended room temperature is 20-25ºC.

Note

USING THE BAKE ONLY SETTING (AND THE TIME/TEMP BUTTON)

The BAKE ONLY setting of the ikon™ Baker's Oven gives more versatility to your bread making and is useful when wishing to:

- Extend the baking time if a darker, crisper crust is required.
- Crispen loaves already baked and cooled.
- Re-Warm loaves already baked and cooled.
- Bake doughs that have been hand-shaped.
- Melt or brown toppings on baked bread.

To use the BAKE ONLY setting:

1) Press the SELECT button eleven times and the black arrow on the LCD Screen will appear against the wording 'BAKE ONLY' and default to the time 0:45.
2) Press the Up ▲ or Down ▼ Arrow button to adjust the baking time between 0:00 to 2:00 hours if required.
3) Press the TIME/TEMP button and the default temperature will show 117ºC on the LCD Screen. Press the Up ▲ or Down ▼ Arrow button to adjust the temperature between 0ºC and 150ºC if required.
4) Press START/PAUSE to commence operation. The LCD Screen will show the word BAKE and the amount of time to elapse before the completion of the cycle.
5) Should the bread require less baking time, press and hold down the STOP button at the appropriate time, then remove the bread from the bread machine and bread pan. Allow bread to cool on a rack.

When adjusting the baking time displayed, each time the Up ▲ or Down ▼ Arrow button is pressed the time displayed advances or is set back in one minute increments.
When adjusting the baking temperature displayed, each time the up or down arrow button is pressed the temperature displayed advances or is set back in 1°C increments.
Hold down the Up ▲ or Down ▼ Arrow buttons for speedier adjustments.

Note

MANUAL SET FOR YOUR PERSONAL RECIPES

The MANUAL SET function allows you to program your own personal recipe cycle times and baking temperature into the ikon™ Baker's Oven. You can choose how long you want for each cycle of the program. For example, in a humid climate the rising cycles can be reduced or if a crustier loaf is preferred the baking time and temperature can be increased.

The Panettone recipe on page R33 is an example of how to use the MANUAL SET function.

The memory of the ikon™ Baker's Oven will save and recall the times and temperature of the last personal recipe programmed into the MANUAL SET function.

Procedure:

1) Press MANUAL SET following the steps shown on page 12 starting with 1st press through to 13th press. PERSONAL RECIPE will show on the LCD screen through out the function.
2) Use the Up ▲ or Down ▼ Arrow button to increase or decrease the cycle times, the temperature of the BAKE cycle and to select the NUTS dispenser and/or add-in beeps. Use the sequence charts at the beginning of each section as a guide for programming times and temperature.
3) Press the BEEPER button if the beeps are required.
4) Press START/PAUSE button to commence operation.

OPERATION	LCD SCREEN		ACTION
1st Press	Shows the total time for the last recipe programmed and the NUTS selected.		
2nd Press	PRE-HEAT	0	Press Up ▲ Arrow button to enter time - maximum 60 minutes or Down ▼ button to 0.00
3rd Press	KNEAD 1	0	Press Up ▲ Arrow button to enter time - maximum 60 minutes or Down ▼ button to 0.00
4th Press	KNEAD 2	0	Press Up ▲ Arrow button to enter time - maximum 60 minutes or Down ▼ button to 0.00
5th Press	RISE 1	0	Press Up ▲ Arrow button to enter time - maximum 100 minutes or Down ▼ button to 0.00
6th Press	PUNCH DOWN	:00	Press Up ▲ Arrow button to enter time - maximum 60 seconds or Down ▼ button to 0.00
7th Press	RISE 2	0	Press Up ▲ Arrow button to enter time - maximum 100 minutes or Down ▼ button to 0.00
8th Press	SHAPING	:00	Press Up ▲ Arrow button to enter time - maximum 60 seconds or Down ▼ button to 0.00
9th Press	RISE 3	0	Press Up ▲ Arrow button to enter time - maximum 100 minutes or Down ▼ button to 0.00
10th Press	BAKE	0	Press Up ▲ Arrow button to enter time - maximum 150 minutes or Down ▼ button to 0.00
11th Press	NUTS (YES OR NO)		Press Up ▲ Arrow button for YES or Down ▼ button to NO
12th Press	0°C		Press Up ▲ Arrow button to increase - maximum 150°C or Down ▼ button to decrease to 0°C
13th Press	Shows total time for the current recipe programmed and the NUTS selected. The word SET appears in the lower right-hand side corner. (Two beeps sound if the BEEPER is turned on).		The MANUAL SET function has now been reprogrammed. (If you wish to check the times and temperature programmed you can do so now by using the MANUAL SET button to progress through 1st press to 13th press). Then press the START/PAUSE button to commence operation.

The PRESET TIMER can be used with the MANUAL SET function. Use the Up ▲ or Down ▼ Arrow button to set the required time (until finish) after SET appears on the LCD Screen (after the 13th press).

Note

If the Fruit and Nut Dispenser and/or the Beeps for adding other ingredients are required, ensure KNEAD 2 is programmed for at least 20 minutes. The Dispenser and Beeps activate at 17 minutes into the total kneading cycle.

Note

Beginner's Guide to Baking Your First Loaf

The following instructions are to be used when making Bread or Dough recipes from the recipe section in this book.
All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales), for accuracy in producing 1.25Kg (1250g), 1Kg (1000g) or 750g loaf.
Remove and safely discard any packaging materials and promotional labels before using the ikon™ Baker's Oven for the first time.

Step 1: Open the lid and remove the bread pan

Open the lid and remove the bread pan from the ikon™ Baker's Oven by holding the handle and lifting straight up.
Always remove the bread pan from the ikon™ Baker's Oven before adding ingredients to ensure ingredients are not spilt into the baking chamber and onto the element.
Before using for the first time, we recommend that the inside of the bread pan and the kneading blades are washed with warm soapy water, rinsed and dried thoroughly. Do not immerse the bread pan in water.

Step 2: Insert the kneading blade

There are two kneading blades provided with the ikon™ Baker's Oven. The collapsible blade is for use on the Bread and Dough settings. The standard blade is for use on the Jam setting. It is important that when using either kneading blade that it is properly mounted on the shaft in the base of the bread pan by aligning the flat edge in the central hole of the kneading blade with the flat side of the shaft. If either blade is not seated correctly, ingredients may not be mixed or kneaded properly.
The collapsible blade should be placed on the shaft in the upright position to ensure the ingredients are mixed and kneaded properly when the kneading cycle commences. The further kneading action of the bread machine ensures that the blade is upright or flat at the appropriate times in the kneading, rising and baking cycles.

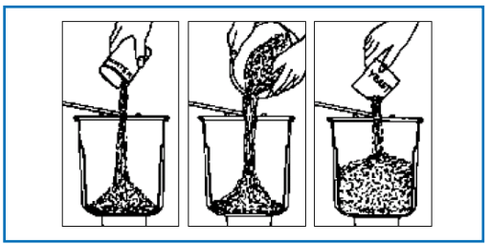
Before inserting the collapsible blade, ensure that no baked bread residue remains attached to the shaft inside the bread pan, or inside the hole or around the hinge area of the collapsible kneading blade. This will ensure that the hinge pivots freely. For further cleaning instructions refer to Page 24.

Note

Step 3: Add ingredients into the bread pan

It is important that the ingredients are added in the correct order listed in the recipe and that the ingredients are measured and weighed accurately otherwise the dough may not mix correctly or rise sufficiently. Ensure the collapsible kneading blade is in the upright position before adding ingredients to the bread pan.
All ingredients should be at room temperature 20-25°C and be added in the following order:

1) Liquid ingredients
2) Fat
3) Dry Ingredients: salt, sugar, flour
4) Yeast



If using Prepackaged Bread Mixes, refer to page R34.

Note

Mound the flour into the pan, make a small hollow in the centre and place the yeast in the hollow. This is important when using the PRESET TIMER, because if the yeast comes in contact with the water and is activated at some length of time before kneading commences, the bread may not rise.

Note

Step 4: Return the bread pan to the machine

Insert the bread pan into the machine as follows:

1) Place the bread pan into the baking chamber.
2) Locate the drive mechanism of the pan directly into the drive mechanism in the base of the baking chamber.
3) Push the bread pan down firmly until it is in position.

Step 5: Close the lid

After closing the lid, it is not recommended to open the lid during operation except to check the consistency of the dough in the kneading cycle, or to glaze and add seeds to the top of the loaf in the baking cycle (Refer page R40).

Step 6: Plug in the bread machine

Insert the power plug into a 230/240 volt power outlet. Switch on at the power outlet.
When the ikon™ Baker's Oven is plugged in and switched on, the LCD Screen will automatically show 1250g 3:20 NO NUTS, with arrows aligned to BASIC and MEDIUM.

Step 7: Select the setting

Press the SELECT button if another setting is required. For example, press the SELECT button once to choose WHOLE WHEAT. Each time you press SELECT again, the black indicator arrow moves onto the next selection in the following order:

BASIC, WHOLE WHEAT, FRENCH, SWEET, GLUTEN FREE, CONTINENTAL, YEAST FREE, JAM, DOUGH-BREAD, DOUGH-PIZZA, DOUGH-PASTA, BAKE ONLY.

Step 8: Select crust type

Press the CRUST CONTROL button to select a LIGHT or DARK crust or the corresponding RAPID setting. The CRUST CONTROL button can be used for the BASIC and WHOLE WHEAT bread settings.

Step 9: Select loaf size

Press the LOAF SIZE button to select the loaf size. Each time this button is pressed the LCD Screen will change from 1250g to 1000g to 750g. The LOAF SIZE button can be used for the BASIC, WHOLE WHEAT, FRENCH, SWEET AND GLUTEN FREE BREAD settings. Only the 1250g loaf or 1000g loaf can be selected on the GLUTEN FREE BREAD SETTING.

If you accidentally press the wrong setting, crust colour or loaf size, press and hold the STOP button to reset the program then make your selection again.

Note

Step 10: Set the Fruit and Nut Dispenser and/or Add-in Beeper

If ingredients are to be dispensed from the Fruit and Nut Dispenser, the NUTS button should be pressed before the START/PAUSE button is pressed or soon after the kneading has commenced. The words "YES NUTS" will appear on the LCD Screen. The NUTS button can be used on the BASIC, WHOLE WHEAT, FRENCH, SWEET, CONTINENTAL, YEAST FREE AND DOUGH-BREAD settings. Refer to the Fruit and Nut Dispenser instructions on Page 9. The capacity of the Fruit and Nut Dispenser is ¾ cup dry ingredients.

Add-in Beeper: If the additional ingredients exceed ¾ cup, use the BEEPER button and when the beeps sound during the kneading cycle add the additional ingredients at this time.

Take care not to drop ingredients over the side of the bread pan into the baking chamber, as these may burn and smoke during the baking cycle.

Do not press the STOP button to add ingredients as this will cancel the program. The PAUSE button can be selected if required.

The BEEPER light above the LCD Screen will be illuminated when the BEEPER button is selected.

Do not pour liquids into the Fruit and Nut Dispenser. If using bottled or canned ingredients such as olives or sun dried tomatoes, drain well and dry on kitchen paper towel before adding to the dispenser.

Note

Step 11: Start the bread machine

Press the START/PAUSE button to begin the bread, dough or jam making process. When the START/PAUSE button is pressed, the IN PROGRESS Light will illuminate and the ikon™ Baker's Oven begins operating. The total setting time will appear in the LCD Screen. The setting time will count down in one-minute increments.

- The PREHEAT cycle commences (if the WHOLE WHEAT, WHOLE WHEAT RAPID or JAM setting is selected).
- The KNEAD cycles commence.
- When the KNEAD cycles end the bread will start to rise. During the three rising cycles the dough will be degassed twice by the movement of the kneading blade at the end of the RISE 1 and RISE 2 cycles.
- At the end of RISE 2, the blade will rotate to SHAPE the dough. Three 'beeps' will sound if the BEEPER is turned on. This is a reminder to shape the dough if required.
- The dough rises fully in RISE 3, then the BAKE cycle commences.
- During the BAKE cycle steam may come out of the vents on the lid and appear on the viewing window. This is a normal part of the bread making process.
- When the bread is finished baking, 3 double 'beeps' will sound and the LCD Screen will show "0:00". The bread is now ready to remove.

The WHOLE WHEAT setting has a 30 minute PREHEAT cycle and the WHOLE WHEAT RAPID setting has a 5 minute PREHEAT cycle but will only warm to preheat the ingredients if the sensor detects that the oven cavity is below recommended operating temperature. Kneading will commence after PREHEAT cycle times have elapsed.

Note

Step 12: Remove the bread pan

When the selected setting finishes, the ikon™ Baker's Oven will beep three times and the KEEP WARM light will flash. The bread pan is now ready to be removed. When making bread, it is recommended to remove the bread at the end of the baking cycle to retain the crispness of the crust. However, if you do not wish to remove the bread immediately, the ikon™ Baker's Oven will automatically go into a KEEP WARM cycle, holding the temperature of the bread for up to 60 minutes (except on YEAST FREE, JAM, DOUGH or BAKE ONLY settings).

Step 13: Take the bread out of the bread pan

Use oven mitts to gently shake the bread out of the pan onto a wire rack. Check that the kneading blade has remained in the bread pan. Place the bread upright on the wire rack to cool. Allow the bread to cool sufficiently before slicing.

When baking is finished and the bread has been removed from the bread pan, remove the kneading blade from the pan using oven mitts. Do not attempt to remove the kneading blade with your bare hand, as it is very hot. If the kneading blade is difficult to remove from the shaft in the bread pan, pour some warm water and a little detergent into the bread pan and allow to stand for 10-20 minutes to loosen baked-on crust or crumb residue.

Note

Step 14: Unplug the bread machine

Press and hold down the STOP button to switch off the ikon™ Baker's Oven. THE LCD Screen will reset to 1250g 3:20 with the arrows aligned to BASIC and MEDIUM setting. Switch off at the power outlet and unplug the power cord.

If you wish to make another loaf of bread, allow approximately one hour for the ikon™ Baker's Oven to cool before using again. Open the lid to help cool the bread machine. If the ikon™ Baker's Oven is too hot an error code will appear on the LCD Screen and three beeps will sound. The bread machine will not operate until it cools down to the correct operating temperature for kneading.

When storing the bread machine, switch off and then remove power plug from power outlet. Ensure the bread machine is completely cool, clean and dry. Place the bread pan containing the kneading blades into the baking chamber and close the lid. Do not place heavy objects on top of the lid. Store the bread machine upright.

Step 15: Cut the bread

Before slicing the bread always ensure the kneading blade is in the pan and not in the bottom of the baked bread loaf.

When the bread has cooled sufficiently, place the bread onto a firmly seated breadboard to cut the bread. A standard flat-bladed kitchen knife is likely to tear the bread.

Breville recommends using the Breville Bread Slicing Guide - Model BS1. This foldable, lightweight cutting guide is the ideal accessory for any bread maker. The guide slots ensure straight, even slices every time when using a bread knife or electric knife.

Breville Bread Slicing Guide

Step 16: Store the bread

Store the bread in freezer bags or a sealable bread box. To store for more than a few days, place the bread into freezer bags, remove any air and secure with ties and label. Bread may be frozen for up to 1 month.

Baking bread is in part a science and an art with each ingredient playing an integral role. Care should be taken when weighing and measuring ingredients to ensure accuracy and consistency.

Weighing and Measuring

Recipes in this Instruction Book were developed using Australian Metric Weights and Measurements.

AUSTRALIAN METRIC MEASUREMENTS	mls
1 teaspoon	5
1 tablespoon	20
1 cup	250

For New Zealand customers

NEW ZEALAND METRIC MEASUREMENTS	mls
1 teaspoon	5
1 tablespoon	15
1 cup	250

The New Zealand tablespoon is 5ml less than the Australian tablespoon, so care should be taken when measuring ingredients to compensate for this variance. For example, 1 Australian tablespoon = 1 New Zealand tablespoon plus 1 New Zealand teaspoon.

Metric liquid measuring jugs

If measuring liquids using a graduated, metric measuring jug, place jug on a flat surface and check for accuracy at eye level.
DO NOT USE TABLEWARE JUGS OR MEASURING CUPS.

It is important to note that New Zealand ingredients, especially flour and yeast, differ from the Australian equivalents. In the Vital Ingredients section (Page 17-18), suitable New Zealand products have been listed. We suggest these New Zealand products be substituted for the Australian products in the Easy Bake Recipe Section. For further New Zealand bread making assistance, telephone: 0800 273 845.

Note

Metric weighing scales

For consistent results it is recommended to use metric weighing scales if possible as they provide greater accuracy than measuring cups. Tare (or zero) the scales with the container in position then spoon or pour ingredients in until the desired weight is achieved.

In general, water weighs the same in grams as it measures in millilitres.

Note

Metric measuring cups and spoons

If using the graduated, metric measuring cups, it is important to spoon or scoop the dry ingredients loosely into the required cup. Do not tap the cup on the bench, or pack the ingredients into the cup unless otherwise directed. Level the top of the cup with a knife. When using graduated, metric measuring spoons, level the top of the spoon with a straight edged knife or spatula.
DO NOT USE TABLEWARE SPOONS OR CUPS.

The Vital Ingredients

FLOUR

Flour is the most important ingredient used for bread making. It provides food for the yeast and structures the loaf. When mixed with liquid, the protein in the flour starts to form gluten. Gluten is a network of elastic stands, which interlock to trap the gases produced by yeast. This process increases as the dough undergoes kneading and provides the dough with the structure required to produce the weight and shape of the bread.

White Wheat Flour

The flour used in the bread machine should be bread or baker's flour. There is no need to sift the flour. Plain flour is most readily available, however best results are obtained with flour that has 11-12% protein. For this reason, the recipes in this book requiring bread flour have been made with flours with 11-12% protein. This is normally indicated on the packaging. Do not use self-raising flour until indicated in the recipe.

When using a low protein, stone ground, wholemeal or plain flour the quality of the bread can be improved by adding gluten flour.

Note

Baker's or Bread Flour

Several brands of baker's or bread flour are available nationally at larger supermarkets. Baker's flour was used for the development of most of the recipes contained in this guide. It is a high protein, white wheat flour, with 11-12% protein content, ensuring a higher quality and consistency to the baked bread.

NEW ZEALAND ONLY

'Elfin High Grade White Flour' and 'Champion High Grade Flour'
These are high protein, white bread flours, containing 12% protein.

Wholemeal Flour

Contains all the bran, germ and flour of the wholewheat grain. Although breads baked with wholemeal flour will be higher in fibre, the loaf can be lower in height and heavier in texture depending on the protein level of the flour. Wholemeal flour with low protein can be improved by adding gluten flour or replacing 1 cup of wholemeal flour with bread or baker's flour.

Rye Flour

Popular for continental bread making, rye flour is low in protein and so it is essential to combine rye flour with bread flour to make bread successfully in the bread machine. Rye flour is traditionally used to make Pumpernickel and Black breads.

Gluten Flour

Gluten flour is a concentrated mixture of gluten-forming protein and wheat flour. Adding gluten flour can improve the structure and volume of bread when using a low protein, stone ground, wholemeal or plain flour. Gluten flour can be purchased at most health food stores.

BREAD MIXES

These convenient mixes contain bread flour, sugar, milk, salt, oil and other ingredients such as bread improvers. Usually only the addition of water and yeast is required. Bread mix brands such as 'Defiance', 'Laucke' and 'Kitchen Collection' are available nationally from major supermarkets. Recipes for some bread mix brands are listed in the Easy Bake recipe section of this book (refer pages R34-R37).

For information on other brands of bread mix, contact the manufacturer listed on the package.

NEW ZEALAND ONLY

Bread mix brands such as "Elfin" are available.

BREAD IMPROVER

Several brands of bread improvers are available nationally in supermarkets and health food stores. The ingredients in a bread improver are usually a food acid such as ascorbic acid (Vitamin C) and other enzymes (amylases) extracted from wheat flours.

A commercial bread improver has been used in some of the bread recipes listed in the 'Easy Bake' recipe section of this book. A crushed Vitamin C tablet or Vitamin C powder can be used as a bread improver and added to the dry ingredients.

Adding a bread improver will help strengthen the framework of the bread resulting in a loaf that is lighter in texture, higher in volume, more stable and with enhanced keeping qualities.

Note

SUGAR

Sugar provides food for the yeast, sweetness and flavour to the crumb and helps brown the crust. White sugar, brown sugar, honey and golden syrup are all suitable to use. When using honey or golden syrup it must be counted as additional liquid. We have successfully tested granulated 'Splenda' as a sugar substitute.

NEW ZEALAND ONLY

Sugar can be reduced for more improved results.

POWDERED MILK

Milk and milk products enhance the flavour and increase the nutritional value of the bread. Powdered milk is convenient and easy to use (store in an airtight container in the refrigerator).

Fresh milk should not be substituted for powdered milk unless stated in the recipe. Low fat or skim milk powder can be used with good results. Soy milk powder can also be used by produces a denser loaf.

SALT

Salt is an important ingredient in bread making. However, salt inhibits the rising of the bread, so be careful when measuring, as it should be accurate. Refer to Questions and Answers (page 20).

NEW ZEALAND ONLY

Salt may be reduced for improved results.

FAT

Butter, margarine or oils, such as vegetable, safflower, sunflower, canola, etc., will add flavour, retain the moisture and enhance the keeping qualities of the bread.

YEAST

Without yeast the bread will not rise. Yeast needs liquid, sugar and warmth to activate. Dried yeast has been used in the recipes in this instruction book where appropriate. Before using dried yeast, always check the used by date, as stale yeast will prevent the bread from rising.

"Tandaco" brand yeast (available nationally in most supermarkets) was used in the development of all yeasted recipes contained in this book, with the exception of the 'Bread Mix' recipes.

Smaller packets of bread mix usually contain sachets of yeast. Larger bulk bags of bread mix usually do not include the yeast sachets, however the corresponding brand of yeast may be purchased separately.

Some bulk and imported yeasts are more active, therefore it is recommended to use less of these yeasts. Yeast may also be more active in hot weather. For information on other brands of yeast relating to quantities contact the manufacturer listed on the package.

NEW ZEALAND ONLY

We recommend the use of 'Elfin' brand yeast.

Rapid Rise Yeast

These products are a mixture of yeast and bread improver. Brands will vary in strength. If wishing to substitute for yeast in a recipe, omit the bread improver. Rapid Rise yeasts should not be used with Bread Mix as bread improver is already included.

NEW ZEALAND ONLY

'Edmonds Surebake Yeast' is the most readily available yeast product in New Zealand. Where a recipe states 'Bread Improver and Tandaco Yeast' substitute with 'Edmonds Surebake Yeast'.

WATER

Tap water is used in all recipes. If using water in cold climates or from the refrigerator, allow water to come to room temperature. Extremes of hot or cold water will prevent the yeast activating.

EGGS

Eggs are used in some bread recipes and provide liquid, help with the rising and increase the nutritional value of the bread. They add flavour and tenderness and are usually used in the sweeter type of breads.

OTHER INGREDIENTS

Fruits, nuts, chocolate chips, etc. are usually added to the Fruit and Nut Dispenser (unless recipe specifies otherwise). The bread machine will release the additional ingredients from the Dispenser at 8 minutes before the end of KNEAD 2. If added before this stage, excessive kneading will cause the ingredients to break down rather than hold their shape. Refer to "Using the Fruit and Nut Dispenser" (page 9).

If the quantity of additional ingredients exceeds the size of the Dispenser, use the BEEPER button and add the additional ingredients manually when the Add-in Beeper sounds (also at 8 minutes before the end of the kneading cycles).

JAM SETTING MIX

'Jam Setta' brand setting mix contains the ingredient 'pectin' which is a naturally occurring substance found in fresh fruit. The addition of 'Jam Setta' to the jam recipes helps the jam to set. This product is available in 50g packets nationally from supermarkets and some hardware stores.

NEW ZEALAND ONLY

'King Jam' Setting Mix is available in 70g sachets from major supermarkets.

For more information about Bread Mixes please contact the relevant number listed below, or refer to contact details on the package.

Defiance	1800 628 883
Laucke	1300 133 331
Kitchen Collection	1800 645 515
Elfin (New Zealand only)	0800 110 800

For more information about Bread Flour please contact the relevant number listed below, or refer to contact details on the package.

Defiance White Baker's Flour	1800 628 883
Laucke Wallaby Bread Flour	1300 133 331
Elfin/Champion High Grade Plain Flour (New Zealand only)	0800 110 800

For more information about Bread Improver please contact:

Lowan Wholefoods	1800 355 718

Hints and Tips for Better Bread Making

- ✔ Do ensure the collapsible kneading blade is in the upright position before adding ingredients to the bread pan.
- ✔ Do measure ingredients accurately – weighed measurements are more accurate than volumetric measurements.
- ✔ Do use bread flour unless recipe states otherwise.
- ✔ Do check use-by-dates on ingredients.
- ✔ Do add ingredients to the bread pan in the order stated in the recipe.
- ✔ Do store opened ingredients in air tight containers.
- ✔ Do use ingredients at room temperature.

- ✘ Don't use flour that contains a protein level of less that 11%, for example, generic brands of plain flour.
- ✘ Don't use tableware cups and spoons for measuring.
- ✘ Don't use compressed yeast.
- ✘ Don't use hot water or liquids.
- ✘ Don't use metal objects to remove the kneading blade from the bread pan or cooked loaf of bread, as this may cause damage to non-stick coating.
- ✘ Don't operate the machine if any ingredients have spilled over or around the element. Wipe away any spills first to prevent smoking occurring in the baking cycle.

Never Never use the Preset Timer for recipes that contain perishable items, such as eggs, cheese, milk, cream and meats.

Never Never use self-raising flour to make yeasted bread unless recipe states otherwise.

Never Never immerse your bread machine or bread pan in water.

Tip If you live in a high altitude (above 900m) you will probably need to alter your bread recipe, as the higher the altitude the lower the air pressure, the faster the dough will rise. Try reducing the yeast by ¼ teaspoon.

Tip If the weather is hot and humid reduce the yeast by ¼ teaspoon to avoid over rising of the dough.

Tip Flour properties can alter on a seasonal basis, therefore it may be necessary to adjust the water to flour ratio. This can be determined after ten minutes of the kneading cycle. Simply open the lid of the bread machine and if the dough is too sticky, add more flour, 1 tablespoon at a time until the dough reaches a firmed consistency. If the dough is too dry add more water, 1 teaspoon at a time until a softer, more pliable dough results. After being properly kneaded, dough with the correct amount of water, should form into a smooth, round ball.

Tip When hand shaping dough for rolls, weigh each piece of dough for more evenly sized results.

Questions and Answers

ABOUT INGREDIENTS:

Q: Can other bread recipes be made in this machine?

A: The recipes in this book are sized so that the dough is kneaded properly and the finished bread does not exceed the bread pan capacity. Use only recipes will similar quantities of ingredients.

Q: Can fresh milk be used instead of dry milk?

A: Yes, but not when using the 'PRESET TIMER'. Bread made with fresh milk will have a heavier texture that bread made with milk powder. If using fresh milk, substitute the water with fresh milk and omit the milk powder. Scald the milk and cool before adding to the other dough ingredients.

Q: Can butter or margarine be used in place of oil?

A: Yes, but the bread crumb may appear a more creamy, yellow colour.

Q: Can other sweetening agents be used in place of sugar?

A: Yes, honey, golden syrup or brown sugar can be used. Do not use powdered or liquid artificial sweeteners. However, granulated 'SPLENDA' was successfully tested during recipe development. When substituting honey or similar sweet liquids for sugar, reduce the water by the same amount.

Q: Can salt be omitted?

A: Salt plays a very important part in bread making. Omitting it will decrease water retention in the dough, as well as affect mixing, the strength of the gluten development and the fermentation of the yeast. In the finished bread, salt improves the loaf shape, crumb structure and crust colour, as well as extending shelf life and enhancing flavour.

Q: Why do the ingredients need to be placed in the pan in the specified order?

A: To ensure all dry ingredients are mixed with water and to avoid the yeast activating prematurely with the water when using the 'PRESET TIME'.

ABOUT BAKING BREAD:

Q: The bread cycle has been accidentally cancelled during the bread-making process. What can I do?

A: If the power is accidentally turned off for 60 minutes or less during operation, the ikon™ Baker's Oven has a Power Failure Protection system with a 60 minute memory function, that will automatically resume bread making, where it was interrupted, when power is restored.

If the operation cannot be resumed or the setting is cancelled:

During the KNEAD cycles - Reselect the bread setting again and allow dough to re-knead and continue through the rising and baking process. The result may be a loaf higher in volume and lighter in texture.

During the RISE cycles - Turn the bread machine off. Leave the dough in the pan and in the baking chamber with the lid closed. Allow the dough to rise until almost near the top of the pan. Turn the bread machine on. Select the 'BAKE ONLY' setting, set required baking time (between 0:00 to 2:00 hours). Press the START/PAUSE button to commence operation.

During the BAKE cycle – Select the 'BAKE ONLY' setting. Select required baking time (between 0:00 to 2:00 hours). Press the START/PAUSE button to commence operation.

Q: What happens if the bread isn't removed when the bake cycle is complete?

A: The bread machine will automatically go into a KEEP WARM cycle (in the BASIC, WHOLE WHEAT, FRENCH, SWEET, GLUTEN FREE and CONTINENTAL settings), holding the temperature of the bread for up to 60 minutes. However, as the loaf cools, it gives off steam that cannot escape from the bread pan. The bread crust may become soft and the loaf may slightly lose its shape.

Q: Why did the bread not rise?

A: There may be several reasons. Check the protein level of the flour and the use-by-date of the yeast. The yeast may have failed to activate, the yeast measurements may be inaccurate or sometimes people just forget to add the yeast.

Q: Why do large holes appear inside the bread?

A: Occasionally air bubbles will concentrate at a certain location during the last rising and will bake in this state. This could be caused by too much water and/or yeast or insufficient flour. Check the recipe ingredients and method of weighing/measuring.

Q: Why does the top of the bread collapse?

A: Usually this is because the ingredients are not in balance or a low protein flour is used. Check the method of weighing/measuring the ingredients. Too much yeast, water or other liquid ingredients, or insufficient flour, may cause the bread to be pale on top and collapse while baking.

Q: Why does bread colour differ?

A: This is probably because the ingredients used in each recipe may vary. A different crust colour may also have been selected.

Q: Are the room and water temperatures important?

A: Yes – room and water temperature influences yeast activity and therefore can affect the quality of the bread. The average room temperature is approximately 20-25°C. Room temperature water should also be used.

Never use hot water as it will kill the yeast.

Note

ABOUT USING THE 'PRESET TIMER':

Q: Why can't the 'PRESET TIMER' be set past 13 hours?

A: The ingredients may deteriorate in quality or ferment if they are left inside the bread pan for many hours. This is especially the case during summer, when the 'PRESET TIMER' should be set to a shorter period of time.

Q: Why can't some ingredients be used with the 'PRESET TIMER'?

A: Most protein foods such as milk, cheese, eggs, bacon, etc., are perishable and will deteriorate if left unrefrigerated for more than one hour.

Control Panel Messages

ERROR DETECTION

When the START/PAUSE button has been pressed to commence operation and there is a problem relating to the sensor, the machine will beep and flash the particular error message specific to the problem. There are 5 different messages.

ERROR MESSAGE	PROBLEM	CORRECTION
--H	Attempting to use the bread machine shortly after a previous loaf has been baked and its interior will still be too warm, that is, the sensor temperature will still be above 40°C.	Press STOP, open the lid, remove the bread pan and allow the oven cavity sufficient time to cool. Refer to 'Beginner's guide to baking your first loaf' Step 14, Page 15.
-H!	Attempting to use the bread machine shortly after a previous loaf has been baked and its interior will still be too warm.	Press STOP, open the lid, remove the bread pan and allow the oven cavity sufficient time to cool. Ensure there are sufficient ingredients in the bread pan.
--L	The bread machine is used in an extremely cold environment.	Place the bread machine in a warmer environment. Recommended room temperature 20-25ºC.
E:02		Contact your nearest authorised Breville Service Centre (refer to the back page for details).
E:03		Contact your nearest authorised Breville Service Centre (refer to the back page for details).

Troubleshooting – Recipe

	PROBLEM	BREAD SINKS IN CENTRE	OVER BROWNED	STICKY PATCH ON TOP OF BREAD	DOUGHY CENTRE	HEAVY DENSE TEXTURE
Flour	Not measured correctly	●		●	●	●
	Low Protein %	●			●	●
	Passed use-by date	●				●
	Self raising flour used	●			●	●
Sugar	Not measured correctly	●	●	●	●	●
Salt	Not measured correctly	●				●
Water/ Liquid	Not measured correctly	●		●	●	●
	Too hot/Too cold					
Yeast	Not measured correctly	●		●	●	●
Bread Mix	Not measured correctly	●		●	●	●
	Used in place of flour	●	●			
Room Temp	Too hot	●				
	Too cold					

Troubleshooting – ikon™ Baker's Oven

	MACHINE WILL NOT OPERATE	ERROR CODE --H ON DISPLAY WINDOW	INGREDIENTS NOT MIXED
Appliance unplugged	●		
30 minute warming cycle (Wholewheat cycle only)	●		
Kneading blade not on shaft			●
Select setting incorrect			
Machine has not cooled from previous use	●	●	
Lid opened during rising or baking			
Hot bread left in pan too long			
Incorrect crust colour selection			
Start button not pressed	●		●
Bread pan unseated			●

Troubleshooting – Recipe

COARSE HOLEY TEXTURE	BREAD RISES TOO MUCH	BREAD DOESN'T RISE ENOUGH	CORRECTIVE ACTION
	●	●	Check method of weighing/measuring ingredients. Ref Page 16
		●	Use suitable high protein flour or add gluten flour. Ref Page 17
		●	Discard and use fresh flour. Ref Page 17
		●	Use bread flour. Self-raising flour already contains baking powder as the raising agent. Ref Page 17
●	●	●	Use metric measuring spoons. Ref Page 16
●	●	●	Use metric measuring spoons. Ref Page 16
	●	●	Check method of weighing/measuring ingredients. Ref Page 16
		●	Water must be between 20°C - 25°C. Ref Page 20
●	●	●	Use metric measuring spoons. Ref Page 16
●	●	●	Check method of weighing/measuring ingredients. Ref Page 16
		●	Bread mix already contains salt, sugar, etc. and cannot be substituted for flour. Ref Page 17
	●		Room temperature must be less than 28°C. Ref Pages 13, 20
		●	Room temperature must be more than 10°C. Ref Pages 13, 20

Troubleshooting – ikon™ Baker's Oven

BREAD NOT BAKED	BAKED BREAD IS DAMP	UNDER BROWNED CRUST	PRESET TIMER DID NOT FUNCTION	BREAD NOT SUFFICIENTLY BAKED	LOAF IS SMALL
●				●	
●		●			
		●		●	●
	●				
		●			
			●		
				●	

Care, Cleaning and Storage

Before cleaning your bread machine, switch off then unplug from the power outlet and allow the bread machine to cool completely.

BREAD MACHINE

The inside and outside of the bread machine together with the lid and dispenser should be wiped with a soft damp cloth then dried thoroughly. If over spills such as flour, nuts, sultanas, etc. occur in the baking chamber, carefully remove using a damp cloth. Before re-using your bread machine, ensure that all parts are completely dry.

NEVER immerse the bread machine or the bread pan in water.

Note

BREAD PAN AND KNEADING BLADE

The inside of the bread pan and collapsible kneading blade are coated with a high quality non-stick coating. As with any non-stick coated surface, never use metal utensils or abrasive cleaners on these items.

To clean the bread pan and blades:

Half fill the bread pan with warm soapy water (use a non-abrasive detergent), allow to stand for 10-20 minutes. Remove the kneading blade and clean both blade and inside of bread pan using a soft cloth. Be sure to remove any crust or dough that may become lodged around the drive shaft and the kneading blade. Take care not to scratch the non-stick surface on the inside of the bread pan and the collapsible kneading blade.

DO NOT USE HARSH CLEANERS, ABRASIVES, BRUSHES OR STEEL WOOL.
NEVER WASH THE BREAD PAN OR KNEADING BLADE IN THE DISHWASHER.

To clean the collapsible blade:

Particular care should be used to clean the hinged area of the collapsible blade. After soaking in warm, soapy water for 10-20 minutes, use a wooden toothpick or thin wooden skewer to remove any bread residue from the hinged area. Failure to clean the hinged area may eventually result in the collapsible blade not working effectively.

Some discolouration may appear in the bread pan over time. This is a natural effect cause by moisture and steam and will not affect the bread in any way.

Note

STORAGE

When storing the bread machine, switch off and then remove the power plug from the power outlet. Ensure it is completely cool, clean and dry. Place the bread pan and kneading blades into the baking chamber and close the lid. Do not place heavy objects on top of the lid. Store the bread machine upright.

REPLACEMENT BREAD PAN AND BLADES

Both the collapsible blade and bread pan coating are operating parts of the machine and are subject to normal wear and tear over the life of the machine. Depending on your usage of the bread machine, they may need replacement if the bread begins to stick.

SPARE PARTS

Replacement parts are available from Breville Spare Parts:

Australia	1300 139 798
New Zealand	0800 253 007

Easy Bake Recipes

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Traditional Favourites

There are many breads that we all like to place in our lunch box. This section includes a variety of breads made from natural ingredients. After tasting all of these recipes, you just might discover a new found favourite.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy in producing a 1.25Kg (1250g), 1Kg (1000g) or 750g loaf of bread.

Procedure

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access the setting as listed in the following recipes.
5. Press 'LOAF SIZE' to select 1000g or 750g if required.
6. Press 'CRUST' to select DARK, LIGHT or RAPID if required.
7. Press 'START/PAUSE' to commence operation.
8. At the end of the setting, press 'STOP'.
9. Remove bread from bread machine and bread pan. Cool bread on rack.

Ensure the collapsible kneading blade is in the upright position before adding ingredients.

Note

SEQUENCE FOR 'BASIC' SETTING:

SIZE/ CRUST	KNEAD 1	KNEAD 2	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE	BAKE TEMP	TOTAL TIME
750g Light	3min	22min	40min	10sec	25min	15sec	50min	35min	132ºC	2hrs 55mins
750g Medium	3min	22min	40min	10sec	25min	15sec	50min	45min	132ºC	3 hrs 05mins
750g Dark	3min	22min	40min	10sec	25min	15sec	50min	55min	134ºC	3 hrs 15mins
1Kg Light	3min	22min	40min	10sec	25min	15sec	50min	40min	132ºC	3 hrs 00mins
1Kg Medium	3min	22min	40min	10sec	25min	15sec	50min	50min	132ºC	3hrs 10mins
1Kg Dark	3min	22min	40min	10sec	25min	15sec	50min	60min	134ºC	3hrs 20mins
1.25Kg Light	5min	20min	40min	10sec	25min	15sec	50min	50min	132ºC	3hrs 10mins
1.25Kg Medium	5min	20min	40min	10sec	25min	15sec	50min	60min	132ºC	3hrs 20mins
1.25Kg Dark	5min	20min	40min	10sec	25min	15sec	50min	70min	134ºC	3hrs 30mins

ADD-IN BEEPS / FRUIT & NUT DISPENSER:

If the Beeper is selected 8 beeps will sound at 8 minutes before the end of the second KNEAD 2 alerting you to add additional ingredients. If the Fruit & Nut Dispenser operation is also selected it will release the additional ingredients in the Dispenser into the dough at the same time that the Beeper sounds.

If the additional ingredients exceed the capacity of the Fruit & Nut Dispenser, open the lid at the sound of the beeps and add the additional ingredients into the pan with the dough.

SEQUENCE FOR 'BASIC RAPID' SETTING:

SIZE/ FUNCTION	KNEAD 1	KNEAD 2	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE TIME	BAKE TEMP	TOTAL TIME
750g Rapid	3min	22min	15min	10sec	10min	10sec	30min	45min	132ºC	2hrs 05mins
1Kg Rapid	3min	22min	15min	10sec	10min	10sec	30min	50min	132ºC	2hrs 10mins
1.25Kg Rapid	5min	20min	15min	10sec	10min	10sec	30min	60min	132ºC	2hrs 20mins

If using the RAPID setting on specified recipes in this section, modify the salt and yeast quantities as indicated below:

Salt Decrease by ¼ teaspoon

Yeast Increase by ¼ teaspoon

These modifications are applicable to all loaf sizes i.e. 1.25Kg (1250g), 1Kg (1000g) and 750g.

Best results are achieved by using the longer settings, producing a loaf with optimal texture and greater keeping qualities.

Note

BASIC WHITE BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	420ml	360ml	280ml
Oil	3 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	750g/ 5 cups	650g/ 4⅓ cups	500g/ 3⅓ cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2 tablespoons	1½ tablespoons	1 tablespoon
Tandaco yeast	2 teaspoons	1¾ teaspoons	1½ teaspoons

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

MILK BREAD

Not suitable for 'PRESET TIMER'

INGREDIENTS	1.25Kg	1Kg	750g
Full cream milk, scalded and cooled	420ml	375ml	310ml
Oil	1½ tablespoons	1 tablespoon	3 teaspoons
Salt	2 teaspoons	1½ teaspoons	1¼ teaspoons
Sugar	2½ tablespoons	2 tablespoons	1½ tablespoons
Bread flour	700g/ 4⅔ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1½ teaspoons	1 teaspoon	¾ teaspoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

SEQUENCE FOR 'FRENCH' SETTING:

SIZE	KNEAD 1	KNEAD 2	RISE 1	PUNCH	RISE 2	SHAPE	RISE 3	BAKE TIME	BAKE TEMP	TOTAL TIME
750g	5min	20min	40min	10sec	30min	10sec	60min	52min	137ºC	3hrs 27mins
1Kg	5min	20min	40min	10sec	30min	10sec	60min	55min	137ºC	3hrs 30mins
1.25Kg	5min	20min	40min	10sec	30min	10sec	60min	65min	137ºC	3hrs 40mins

Selection of 'CRUST' and the 'RAPID' function is not available on this setting.

Note

FRENCH BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Oil	1 tablespoon	3 teaspoons	2 teaspoons
Salt	2 teaspoons	1½ teaspoons	1¼ teaspoons
Sugar	3 teaspoons	2 teaspoons	1 teaspoon
Bread flour	750g/ 5 cups	650g/ 4⅓ cups	500g/ 3⅓ cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: FRENCH

SEQUENCE FOR 'CONTINENTAL' SETTING:

SIZE	KNEAD 1	KNEAD 2	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE TIME	BAKE TEMP	TOTAL TIME
1Kg	5min	20min	40min	10sec	20min	15sec	70min	120min	80-150ºC	4hrs 35mins

Selection of 'LOAF SIZE', 'CRUST' and the 'RAPID' function is not available on this setting.

Note

CONTINENTAL BREAD

INGREDIENTS	1Kg
Water	420ml
Oil	1 tablespoon
Salt	2 teaspoons
Bread flour	750g/ 5 cups
Bread improver	2 teaspoons
Tandaco yeast	1¼ teaspoons

SETTING: CONTINENTAL

Use the PAUSE function at 15 minutes into the baking cycle. Open the lid, brush top of loaf with milk and lightly sift 2 tablespoons of bread flour over top. Close the lid. Press 'START/PAUSE' to recommence operation.

Note

Flavoured White Bread

Procedure

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access the desired setting as listed in the following recipes.
5. Press 'LOAF SIZE' to select 1000g or 750g if required.
6. Press 'CRUST' to select DARK, LIGHT or RAPID function if required.
7. Press 'NUTS'/Press 'BEEPER', if required.
8. Press 'START/PAUSE' to commence operation.
9. At the end of the setting, press 'STOP'.
10. Remove bread from bread machine and bread pan. Cool bread on a rack.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy in producing a 1.25Kg (1250g), 1Kg (1000g) or 750g loaf of bread.

POTATO & LEEK BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	420ml	375ml	290ml
Oil	3 tablespoons	2½ tablespoons	2 tablespoons
Salt	2 teaspoons	1½ teaspoons	1¼ teaspoons
Sugar	2½ tablespoons	2 tablespoons	1½ tablespoons
Bread flour	750g/ 5 cups	600g/ 4 cups	500g/ 3⅓ cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Packaged Instant Potato Flakes	½ cup	⅓ cup	¼ cup
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Leek, finely chopped	90g/ 1 cup	65g/ ¾ cup	45g/ ½ cup

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

SUN-DRIED TOMATO BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Oil from sun-dried tomatoes	3 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1¼ teaspoons
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	3 tablespoons	2 tablespoons	1 tablespoon
Dried Mixed Herbs	3 teaspoons	2 teaspoons	1 teaspoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Sun-dried tomatoes, chopped, drained and dried	½ cup	⅓ cup	¼ cup

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

GARLIC BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Olive oil	3 tablespoons	2 tablespoons	1 tablespoon
Fresh minced garlic	3 teaspoons	2 teaspoons	1 teaspoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	750g/ 5 cups	600g/ 4 cups	500g/ 3⅓ cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Fresh parsley, chopped	3 tablespoons	2 tablespoons	1 tablespoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

ITALIAN BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	410ml	340ml	270ml
Olive oil	3 tablespoons	2 tablespoons	1½ tablespoons
Tomato Paste	3 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Dried basil	2 tablespoons	1½ tablespoons	1 tablespoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Stuffed green olives, chopped, drained and dried	½ cup	⅓ cup	¼ cup

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

ONION BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	700g/ 4⅔ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Onion powder	2 teaspoons	1½ teaspoons	1 teaspoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Onion, roughly chopped	¾ cup	½ cup	¼ cup

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

BLACK OLIVE & BASIL BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Olive oil	3 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Dried basil	1¼ tablespoon	1 tablespoon	3 teaspoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Black olives, chopped, drained and dried	4 tablespoons	3 tablespoons	2 tablespoons

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

THAI COCONUT CURRY BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Oil	3 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	700g/ 4⅔ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Coconut milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Thai Curry Mix Powder	3 teaspoons	2 teaspoons	1 teaspoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

PESTO & PINENUT BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	390ml	320ml	250ml
Oil	2½ tablespoons	2 tablespoons	1½ tablespoons
Bottled Pesto	½ cup	⅓ cup	¼ cup
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Roasted pine nuts	½ cup	⅓ cup	¼ cup

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

Flavoured White Bread continued

CHEESE & CHIVE BREAD

Not suitable for 'PRESET TIMER'.

INGREDIENTS	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	700g/ 4⅔ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Paprika	1 teaspoon	¾ teaspoon	½ teaspoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
☼ ADD AT THE BEEPS			
Chives, chopped	½ cup	⅓ cup	¼ cup
Cheddar cheese, grated	1¼ cups	1 cup	¾ cup
Parmesan cheese, grated	2½ tablespoons	2 tablespoons	1½ tablespoons

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

SWEET CORN BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	300ml	270ml	240ml
Olive oil	3 tablespoons	3 tablespoons	2 tablespoons
Canned creamed corn	½ cup	⅓ cup	¼ cup
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Cayenne pepper	¾ teaspoons	½ teaspoon	¼ teaspoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Canned corn kernels, drained	1 cup	¾ cup	½ cup

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

PUMPKIN BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	220ml	200ml	180ml
Oil	3 tablespoons	2 tablespoons	1 tablespoon
Pumpkin, cooked, mashed and well drained	1 cup	¾ cup	½ cup
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Ground cumin	1¾ teaspoons	1½ teaspoons	1 teaspoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

CAJUN JALAPENO BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Oil	3 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	700g/ 4⅔ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Cajun seasoning	3 teaspoons	2 teaspoons	1½ teaspoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Jalapeno peppers, chopped, drained and dried	½ cup	⅓ cup	¼ cup

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

FRESH HERB & CARAWAY BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Oil	3 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	700g/ 4⅔ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Chopped fresh parsley	3 tablespoons	2 tablespoons	1 tablespoon
Dill	3 tablespoons	2 tablespoons	1½ tablespoons
Coriander	2 tablespoons	1½ tablespoons	1 tablespoon
Thyme	1 tablespoon	3 teaspoons	2 teaspoons
Caraway seeds	2 teaspoons	1½ teaspoons	1 teaspoon

SETTING: BASIC - LIGHT/MEDIUM/ DARK/RAPID

Flavoured Sweet Bread

Most of the recipes in this section have the addition of nuts, chocolate, sultanas or other flavour enhancing ingredients. Some of the recipes include egg or milk in place of water to produce a richer flavoured bread with better keeping qualities. All the recipes in this section are designed for the SWEET Setting.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy in producing a 1.25Kg (1250g), 1Kg (1000g) or 750g loaf of bread.

Procedure

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access the SWEET setting – 1250g.
5. Press 'LOAF SIZE' to 1000g or 750g setting if required.
6. Press 'NUTS'/Press 'BEEPER', if required.
7. Press 'START/PAUSE' to commence operation.
8. At the end of the setting, press 'STOP'.
9. Remove bread from the bread machine and bread pan. Cool bread on rack.

SEQUENCE FOR 'SWEET' SETTING:

SIZE	KNEAD 1	KNEAD 2	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE TIME	BAKE TEMP	TOTAL TIME
750g	5min	20min	40min	10sec	25min	5sec	50min	62min	115ºC	3hrs 22mins
1Kg	5min	20min	40min	10sec	25min	5sec	50min	65min	115ºC	3hrs 25mins
1.25Kg	5min	20min	40min	10sec	25min	5sec	50min	70min	115ºC	3hrs 30mins

Note

Selection of 'CRUST' and the 'RAPID' function is not available on this setting.

PECAN & MAPLE SYRUP BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	355ml	320ml	250ml
Oil	3 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	2½ teaspoons	2 teaspoons	1½ teaspoons
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Tandaco yeast	2 teaspoons	1½ teaspoons	1¼ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Pecans, chopped	½ cup	⅓ cup	¼ cup

SETTING: SWEET

APPLE & SPICE BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	270ml	250ml	210ml
Apple juice	150ml	125ml	60ml
Oil	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Ground cinnamon	1 teaspoon	¾ teaspoon	½ teaspoon
Ground nutmeg	1 teaspoon	¾ teaspoon	½ teaspoon
Tandaco yeast	2 teaspoons	1½ teaspoons	1¼ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Dried apple, chopped	4 tablespoons	3 tablespoons	2 tablespoons
Sultanas	4 tablespoons	3 tablespoons	2 tablespoons

SETTING: SWEET

GINGER & MACADAMIA NUT BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	360ml	330ml	270ml
Oil	3 tablespoons	2 tablespoons	1 tablespoon
Ginger & Lime Jam	⅓ cup	¼ cup	2 tablespoons
Salt	1½ teaspoons	1¼ teaspoons	1 teaspoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Ground ginger	1¼ teaspoon	1 teaspoon	¾ teaspoon
Tandaco yeast	2 teaspoons	1¾ teaspoons	1½ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Macadamia nuts, chopped roughly	½ cup	⅓ cup	¼ cup
Glace ginger, chopped	3 tablespoons	2 tablespoons	1 tablespoon

SETTING: SWEET

ROLLED OATS & BROWN SUGAR BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	410ml	375ml	310ml
Oil	3 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Rolled oats	¾ cup	½ cup	⅓ cup
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: SWEET

WALNUT & COFFEE BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	410ml	375ml	310ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Honey	¼ cup	2 tablespoons	1 tablespoon
Bushells Coffee & Chicory Essence	3 teaspoons	2 teaspoons	1 teaspoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Nutmeg	1 teaspoon	¾ teaspoon	½ teaspoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Walnut, chopped	½ cup	⅓ cup	¼ cup

SETTING: SWEET

LEMON BUTTER BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	410ml	375ml	310ml
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Lemon Butter Spread	3 tablespoons	2 tablespoons	1 tablespoon
Grated lemon rind	3 teaspoons	2 teaspoons	1 teaspoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: SWEET

COCONUT & CHERRY BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	370ml	330ml	250ml
Canned Coconut Milk	2½ tablespoons	2 tablespoons	1½ tablespoons
Oil	3 tablespoons	2 tablespoons	1 tablespoon
Salt	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
Sugar	3 tablespoons	2 tablespoons	1 tablespoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Desiccated coconut	½ cup	⅓ cup	¼ cup
Tandaco yeast	2 teaspoons	1¾ teaspoons	1½ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Glace cherries, halved	½ cup	⅓ cup	¼ cup

SETTING: SWEET

CRANBERRY & PISTACHIO NUT BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	275ml	250ml	200ml
Oil	2½ tablespoons	2 tablespoons	1½ tablespoons
Salt	1¾ teaspoons	1½ teaspoons	1½ teaspoons
Brown sugar	3 tablespoons	2½ tablespoons	2 tablespoons
Cranberry sauce	½ cup	⅓ cup	¼ cup
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Tandaco yeast	2 teaspoons	1¾ teaspoons	1½ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Pistachio nuts	½ cup	⅓ cup	¼ cup

SETTING: SWEET

CHOCOLATE CHIP BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	370ml	330ml	250ml
Oil	3 tablespoons	2 tablespoons	1 tablespoon
Salt	1¾ teaspoons	1½ teaspoons	1 teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Tandaco yeast	2 teaspoons	1¾ teaspoons	1½ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Chocolate chips	1 cup	¾ cup	½ cup

SETTING: SWEET

APRICOT ALMOND & CARDAMOM BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	370ml	300ml	270ml
Oil	3 tablespoons	2 tablespoons	1 tablespoon
Almond Essence	1½ teaspoons	1½ teaspoons	1 teaspoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Ground cardamom	1½ teaspoons	1¼ teaspoons	1 teaspoon
Tandaco yeast	2 teaspoons	1¾ teaspoons	1½ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Slivered almonds	½ cup	⅓ cup	¼ cup
Dried apricots, chopped	½ cup	⅓ cup	¼ cup

SETTING: SWEET

FRUIT LOAF

INGREDIENTS	1.25Kg	1Kg	750g
Water	360ml	330ml	270ml
Butter or Oil	2½ tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1½ tablespoons
White bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Ground mixed spice	1½ tablespoons	1 tablespoon	3 teaspoons
Tandaco yeast	2½ teaspoons	2 teaspoons	1½ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Dried fruit (mixed fruit, sultanas, currants, raisins)	1 cup	⅔ cup	½ cup

SETTING: SWEET

FRUIT & NUT BREAD

Not suitable for PRESET TIMER

INGREDIENTS	1.25Kg	1Kg	750g
1 egg + enough milk to make up	225ml	250ml	200ml
Apple juice	145ml	125ml	90ml
Oil	2 tablespoons	1 tablespoon	2 teaspoons
Salt	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Grated lemon rind	3 teaspoons	2 teaspoons	1 teaspoon
Ground mixed spice	2 teaspoons	1½ teaspoons	1 teaspoon
Tandaco yeast	2½ teaspoons	2 teaspoons	1¾ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Sultanas	4 tablespoons	3 tablespoons	2 tablespoons
Mixed peel	2 tablespoons	1 tablespoon	2 teaspoons
Glace cherries, halved	2 tablespoons	1 tablespoon	2 teaspoons
Glace ginger, chopped	2 tablespoons	1 tablespoon	2 teaspoons
Dried apple, chopped	2 tablespoons	1 tablespoon	2 teaspoons
Walnuts, chopped	3 tablespoons	2 tablespoons	1 tablespoon

SETTING: SWEET

Use the PAUSE function by pressing the START/PAUSE button at 15 minutes into the baking cycle to glaze the top of the loaf using the Gelatine Glaze recipe on Page R40.

Note

Wholemeal Bread

The breads in this section use ingredients such as wholemeal flour, rye flour and other grains or cereals. The WHOLE WHEAT setting has been designed with these ingredients in mind, by providing a 30 minute PREHEAT time at the beginning of the setting to allow these heavy flours time to absorb the liquid, soften and expand. The WHOLE WHEAT RAPID setting has a 5 minute PREHEAT time. Extra kneading and rising times have also been included. These features encourage better gluten development to produce a better wholemeal loaf of bread.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy in producing a 1.25Kg (1250g), 1Kg (1000g) or 750g loaf of bread.

Procedure

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access the desired setting as listed in the recipes below.
5. Press 'LOAF SIZE' to 1000g or 750g setting if required.
6. Press 'CRUST' to select DARK, LIGHT or RAPID if required.
7. Press 'NUTS'/Press 'BEEPER', if applicable.
8. Press 'START/PAUSE' to commence operation.
9. At the end of the setting, press 'STOP'.
10. Remove bread from the bread machine and bread pan. Cool bread on a rack.

SEQUENCE FOR 'WHOLE WHEAT' SETTING:

SIZE/ CRUST	PREHEAT	KNEAD 1	KNEAD 2	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE TIME	BAKE TEMP	TOTAL TIME
750g Light	30min	3min	17min	50min	10sec	25min	10sec	45min	37min	132ºC	3hrs 27mins
750g Medium	30min	3min	17min	50min	10sec	25min	10sec	45min	42min	132ºC	3 hrs 32mins
750g Dark	30min	3min	17min	50min	10sec	25min	10sec	45min	50min	134ºC	3 hrs 40mins
1Kg Light	30min	3min	17min	50min	10sec	25min	10sec	45min	40min	132ºC	3 hrs 30mins
1Kg Medium	30min	3min	17min	50min	10sec	25min	10sec	45min	45min	132ºC	3hrs 35mins
1Kg Dark	30min	3min	17min	50min	10sec	25min	10sec	45min	53min	134ºC	3hrs 43mins
1.25Kg Light	30min	5min	15min	50min	10sec	25min	10sec	45min	50min	132ºC	3hrs 40mins
1.25Kg Medium	30min	5min	15min	50min	10sec	25min	10sec	45min	55min	132ºC	3hrs 45mins
1.25Kg Dark	30min	5min	15min	50min	10sec	25min	10sec	45min	63min	134ºC	3hrs 53mins

Wholemeal Bread continued

SEQUENCE FOR 'WHOLE WHEAT RAPID' SETTING:

SIZE	PREHEAT	KNEAD 1	KNEAD 2	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE TIME	BAKE TEMP	TOTAL TIME
750g Rapid	5min	3 min	17min	30min	10sec	40min			42min	132ºC	2hrs 17mins
1Kg Rapid	5min	3 min	17min	30min	10sec	40min			45min	132ºC	2hrs 20mins
1.25Kg Rapid	5min	5 min	15min	30min	10sec	40min			55min	132ºC	2hrs 30mins

If using the WHOLE WHEAT RAPID setting on specified recipes in this section, modify the salt and yeast quantities as indicated below:

Salt Decrease by ¼ teaspoon

Yeast Increase by ¼ teaspoon

These modifications are applicable to all loaf sizes i.e. 1.25Kg (1250g), 1Kg (1000g) and 750g.

Best results are achieved by using the longer settings, producing a loaf with optimal texture and greater keeping qualities.

Note

100% WHOLEMEAL BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	440ml	390ml	295ml
Oil	3 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	3 tablespoons	2 tablespoons	1 tablespoon
Wholemeal plain flour	700g/ 4⅔ cups	600g/ 4 cups	450g/3 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	3 tablespoons	2½ tablespoons	2 tablespoon
Tandaco yeast	2¼ teaspoons	2 teaspoons	1¼ teaspoons

SETTING: WHOLE WHEAT - LIGHT/MEDIUM/DARK/RAPID

BRAN BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	445ml	400ml	310ml
Butter	2½ tablespoons	2 tablespoons	1½ tablespoons
Salt	2¼ teaspoons	2 teaspoons	1½ teaspoons
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon
Bread flour	350g/ 2⅓ cups	300g/ 2 cups	260g/ 1¾ cups
Wholemeal flour	250g/ 1⅔ cups	225g/ 1½ cups	150g/ 1 cup
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Unprocessed Bran	½ cup	⅓ cup	¼ cup
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Tandaco yeast	2½ teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: WHOLE WHEAT - LIGHT/MEDIUM/DARK/RAPID

Flavoured Wholemeal Bread

CRACKED WHEAT & SUNFLOWER BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	430ml	390ml	310ml
Oil	3 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	3 tablespoons	2 tablespoons	1½ tablespoons
Wholemeal plain flour	400g/ 2⅔ cups	375g/ 2½ cups	250g/ 1⅔ cups
Bread flour	275g/ 1¾ cups	225g/ 1½ cups	150g/ 1 cup
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	3 tablespoons	2½ tablespoons	1½ tablespoons
Cracked wheat (burghul)	3 tablespoons	2 tablespoons	1 tablespoon
Tandaco yeast	2¼ teaspoons	2 teaspoons	1½ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Sunflower Seeds	½ cup	⅓ cup	¼ cup

SETTING: WHOLE WHEAT - LIGHT/MEDIUM/DARK/RAPID

RYE & CARAWAY BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	470ml	415ml	300ml
Olive oil	2 tablespoons	1½ tablespoons	1 tablespoon
Treacle	3 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Rye flour	275g/ 1¾ cups	225g/ 1½ cups	150g/ 1 cup
Bread flour	400g/ 2⅔ cups	375g/ 2½ cups	300g/ 2 cups
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	3 tablespoons	2 tablespoons	1½ tablespoons
Caraway seeds	1 tablespoon	3 teaspoons	2 teaspoons
Tandaco yeast	2½ teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: WHOLE WHEAT - LIGHT/MEDIUM/DARK/RAPID

SWEDISH LIMPA BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	445ml	400ml	320ml
Olive oil	3 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon
Bread flour	525g/ 3½ cups	450g/ 3 cups	300g/ 2 cups
Rye flour	190g/ 1¼ cups	150g/ 1 cup	110g/ ¾ cup
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Grated orange rind	2½ tablespoons	2 tablespoons	1½ tablespoons
Caraway seeds	3½ teaspoons	3 teaspoons	2½ teaspoons
Fennel seeds	2½ teaspoons	2 teaspoons	1½ teaspoons
Tandaco yeast	2½ teaspoons	2¼ teaspoons	1½ teaspoons

SETTING: WHOLE WHEAT - LIGHT/MEDIUM/DARK/RAPID

WHOLEWHEAT DATE & NUT BREAD

INGREDIENTS	1.25Kg	1Kg	750g
Water	440ml	390ml	295ml
Olive oil	2 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon
Wholemeal plain flour	450g/ 3 cups	350g/ 2⅓ cups	300g/ 2 cups
Bread flour	250g/ 1⅔ cups	250g/ 1⅔ cups	110g/ ¾ cup
Bread improver	1 teaspoon	¾ teaspoon	½ teaspoon
Milk powder	3 tablespoons	2½ tablespoons	1½ tablespoons
Tandaco yeast	2½ teaspoons	2 teaspoons	1½ teaspoons
☼ ADD AT THE BEEPS OR TO THE FRUIT & NUT DISPENSER			
Dates, chopped	½ cup	⅓ cup	¼ cup
Pecans, chopped	½ cup	⅓ cup	¼ cup

SETTING: WHOLE WHEAT - LIGHT/MEDIUM/DARK/RAPID

Dough

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy.

Procedure

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access – DOUGH – BREAD setting.
5. Press 'START/PAUSE' to commence operation.
6. At the end of the setting, press 'STOP'. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
7. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

SEQUENCE FOR 'DOUGH-BREAD' SETTING:

KNEAD 1	KNEAD 2	RISE 1	RISING TEMP	TOTAL TIME
5min	25min	60min	32ºC	1hr 30min

BREAD ROLLS

INGREDIENTS	
Water	310ml
Oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 tablespoons
Bread flour	600g/ 4 cups
Eggs (60g)	1
Tandaco yeast	2 teaspoons
GLAZE:	
Milk	2 tablespoons

SETTING: DOUGH – BREAD

Handshaping procedure

1. Divide dough into 16 equal pieces. Knead each piece and shape into rounds.
2. Place rounds close together on a lightly greased baking tray.
3. Cover rounds loosely with lightly greased plastic wrap and stand in a warm area for 30 minutes or until doubled in size.
4. Remove plastic wrap, brush tops of rounds with milk.
5. Bake in preheated oven at 200°C for 12-15 minutes or until cooked and golden brown.

ROSETTA ROLLS

INGREDIENTS	
Water	310ml
Oil	3 tablespoons
Salt	1 teaspoon
Sugar	1 tablespoon
Bread flour	600g/ 4 cups
Tandaco yeast	2 teaspoons

SETTING: DOUGH – BREAD

Handshaping procedure

1. Divide dough into 12 equal pieces. Knead each piece and shape into rounds.
2. Place rounds, 5cm apart, onto lightly greased baking trays. Use a 2.5cm round cutter to press a 1cm indentation into the top of each round. Use a sharp knife to slice 6 evenly spaced, 1cm cuts round the sides of the round.
3. Cover rounds loosely with lightly greased plastic wrap and stand in a warm area for 60 minutes or until doubled in size.
4. Remove plastic wrap, brush tops of rounds with milk and sift a fine layer of flour over top of rounds, if desired.
5. Bake in preheated oven at 180°C for 20-30 minutes or until cooked when tested.

STICKY CINNAMON ROLLS

INGREDIENTS	
Water	285ml
Salt	1 teaspoon
Sugar	2½ teaspoons
Bread flour	600g/ 4 cups
Eggs (60g)	2
Butter, softened & chopped	60g/ 3 tablespoons
Tandaco yeast	3 teaspoons
FILLING	
Butter melted	3 tablespoons
Brown sugar	4 tablespoons
Pecans, finely chopped	70g/ ½ cup
Ground cinnamon	1½ tablespoons

SETTING: DOUGH – BREAD

Handshaping procedure

1. Roll dough into a 40cm × 40cm square. Brush dough with half of the melted butter. Sprinkle with combined sugar, pecans and cinnamon.
2. Drizzle remaining butter over sugar mixture. Roll up width-wise and cut into 2cm thick slices.
3. Place 5cm apart, on a lightly greased baking tray. Cover loosely with lightly greased plastic wrap and stand in a warm area for 20 minutes or until doubled in size. Remove plastic wrap.
4. Bake in preheated oven at 180°C for 25-30 minutes or until golden brown. Brush with GELATINE GLAZE (recipe on page R40) whilst still hot, then drizzle with VANILLA GLAZE (recipe on page R40).

WHOLEWHEAT HONEY ROLLS

INGREDIENTS	
Water	310ml
Oil	2 tablespoons
Salt	1 teaspoon
Honey	3 tablespoons
Wholemeal plain flour	600g/ 4 cups
Tandaco yeast	2 teaspoons

SETTING: DOUGH – BREAD

Handshaping procedure

1. Divide dough into 12 equal pieces. Knead each piece and shape into rounds.
2. Place rounds close together on a lightly greased baking tray.
3. Cover rounds loosely with lightly greased plastic wrap and stand in a warm area for 50-60 minutes or until doubled in size.
4. Remove plastic wrap, brush tops of rounds with milk.
5. Bake in preheated oven at 200°C for 12-15 minutes or until cooked and golden brown.

DOUGHNUTS

INGREDIENTS	
Water	300ml
Butter, melted	80g/⅓ cup
Eggs (60g)	2
Salt	1½ teaspoons
Sugar	3 tablespoons
Bread flour	600g/ 4 cups
Tandaco yeast	2 teaspoons
TO COMPLETE	
Strawberry jam	⅓ cup
Vegetable oil, for deep frying	
Sugar	⅓ cup
Ground cinnamon	1 tablespoon

SETTING: DOUGH – BREAD

Handshaping procedure

1. Roll dough out to 1cm thickness. Cut into 5.5cm rounds.
2. Place a teaspoon jam on half the rounds, top with remaining rounds. Press edges together with fingers and place onto greased trays. Cover loosely with lightly greased plastic wrap and stand in a warm area until doubled in size. Remove wrap
3. Cook doughnuts, in hot oil, a few at a time until golden brown and cooked through. Drain on absorbent paper then toss in combined sugar and cinnamon.

HOT CROSS BUNS

INGREDIENTS	
Water	340ml
Oil	2 tablespoons
Salt	2 teaspoons
Brown sugar	3 tablespoons
Bread flour	600g/ 4 cups
Milk powder	3 tablespoons
Ground mixed spice	1 tablespoon
Ground cinnamon	1 tablespoon
Tandaco yeast	2¼ teaspoons
☼ ADD AT THE BEEPS	
Sultanas	1¼ cups
Mixed peel or dried apricots, chopped	¼ cup

SETTING: DOUGH – BREAD

BATTER FOR 'CROSSES'	
Water	2 tablespoons
Plain flour	40g/ ¼ cup

Handshaping procedure

1. Divide dough into 18 pieces and shape into rounds. Place rounds close together on a lightly greased baking tray.
2. Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 20 minutes or until doubled in size.
3. Blend "Cross" batter ingredients to make a smooth batter. Spoon into a piping bag fitted with a small piping nozzle.
4. Remove plastic wrap and pipe a cross onto each bun.
5. Bake in preheated oven at 190°C for 15-20 minutes or until golden brown.
6. Slide buns from baking tray onto a wire rack. If desired, brush HOT CROSS BUN GLAZE (recipe page R40) over hot buns. Stand 5-10 minutes before serving.

CARAMEL CHELSEA BUNS

INGREDIENTS	
Full cream milk, scalded and cooled	350ml
Salt	1 teaspoon
Sugar	2 tablespoons
Bread flour	600g/ 4 cups
Mixed spice	1½ teaspoons
Grated orange rind	2 teaspoons
Egg (60g), lightly beaten	1
Tandaco yeast	3 teaspoons
TO COMPLETE	
Melted butter	20g/1 tablespoon
Bottled Caramel Fudge Sauce	½ cup
Sultanas	½ cup
Chopped walnuts	½ cup

SETTING: DOUGH – BREAD

Handshaping procedure

1. Roll dough out to a 20cm × 30cm rectangle. Brush dough with butter. Spread with caramel sauce leaving a 2cm border. Sprinkle with sultanas and walnuts, then roll up from the long side, as for a Swiss Roll.
2. Cut into 12 slices, place cut side up in 2 lightly greased deep 22cm round cake pans.
3. Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 30 minutes or until buns have risen slightly. Remove plastic wrap.
4. Bake at 200°C for 30 minutes or until golden. Remove from cake pans and cool on wire racks. When cool, drizzle with VANILLA GLAZE (recipe on page R40).

APPLE TWIST

INGREDIENTS	
Water	250ml
Salt	2 teaspoons
Sugar	3 tablespoons
Bread flour	600g/ 4 cups
Eggs (60g)	2
Butter, chopped	60g/ 3 tablespoons
Tandaco yeast	2½ teaspoons
FILLING	
Canned pie apple	300g
Mixed dried fruit	⅓ cup
Desiccated coconut	⅓ cup

SETTING: DOUGH – BREAD

Handshaping procedure

1. Roll dough out into a 30cm × 50cm rectangle. Cut into 4 strips lengthwise.
2. Combine filling ingredients and spoon mixture down the centre of each strip. Fold in half lengthwise and seal edges by pressing together. Roll into a sausage shape.
3. Twist 2 strips together and place on a lightly greased baking tray. Repeat with remaining rolls.
4. Cover loosely with lightly greased plastic wrap and stand in a warm area for 20 minutes or until doubled in size. Remove plastic wrap.
5. Bake in a preheated oven at 180°C for 20-25 minutes or until golden brown.
6. Slide twists onto a wire rack. Brush with GELATINE GLAZE (recipe on page R40) whilst still hot. Stand for 5-10 minutes before serving.

STOLLEN

INGREDIENTS	
Milk	125ml
Water	125ml
Melted butter	60g/ 3 tablespoons
Salt	1 teaspoon
Castor sugar	3 tablespoons
Bread flour	600g/ 4 cups
Grated orange rind	1 teaspoon
Egg (60g), lightly beaten	1
Tandaco yeast	2 teaspoons
TO COMPLETE	
Raisins	½ cup
Sultanas	3 tablespoons
Glace cherries	3 tablespoons
Mixed peel	2 tablespoons
Slivered almonds	3 tablespoons
Brandy	2 tablespoons
Melted butter	2 tablespoons
Icing sugar	3 tablespoons

SETTING: DOUGH – BREAD

Handshaping procedure

1. Place raisins, sultanas, glace cherries, mixed peel and almonds into a glass bowl. Pour over brandy, cover and set aside to stand for 2 hours.
2. Flatten and shape dough to approximately 25cm square. Scatter soaked fruit and almonds over the top.
3. Fold dough over fruit then knead fruit into the dough until evenly incorporated.
4. Roll dough out to an oval shape roughly 30cm × 20cm. Fold the dough in half lengthways. Place on a lightly greased baking tray. Brush with melted butter. Cover loosely with plastic wrap and leave to stand in a warm area for 1 hour or until well risen.
5. Bake at 180°C for 30-35 minutes or until golden.
6. Remove stollen from tray, cool on wire rack.
7. When cool, dust Stollen with icing sugar.

Pizza Dough

The Pizza Dough setting is suitable for all your favourite pizza and focaccia recipes.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy.

Procedure

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to access DOUGH – PIZZA setting.
5. Press 'START/PAUSE' to commence operation.
6. At the end of the setting, press 'STOP'.
7. Remove bread pan from the baking chamber and remove pizza dough which is now ready for hand shaping and baking.
8. Turn the dough out onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

SEQUENCE FOR 'DOUGH-PIZZA' SETTING:

KNEAD 1	KNEAD 2	RISE 1	RISE TEMP	TOTAL TIME
5min	15min	30min	32°C	50min

PIZZA DOUGH

INGREDIENTS	
Water	200ml
Olive oil	1 tablespoon
Salt	1 teaspoon
Bread flour	375g/ 2½ cups
Tandaco yeast	1¾ teaspoons

SETTING: DOUGH – PIZZA

Suggested toppings

Tomato paste, mushrooms, capsicums, onions, tomatoes, capers, pineapple pieces, olives, herbs, salami, ham, anchovies, sardines, cheese (i.e. grated mozzarella, Parmesan).

Handshaping procedure

1. Roll dough on a lightly floured surface into a 25cm round for a thick based pizza or into 2 × 20cm rounds for a thinner based pizza.
2. Place onto a lightly greased baking tray. Spread or sprinkle pizza with selected toppings.
3. Bake in a preheated oven at 200°C for 12-15 minutes or until base is cooked and topping heated through.

FOCACCIA

INGREDIENTS	
Water	250ml
Olive oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 teaspoons
Bread flour	450g/ 3 cups
Tandaco yeast	2¼ teaspoons

SETTING: DOUGH – PIZZA

TOPPING	
Olive oil	¼ cup
Rock salt	¼ cup
Black olives, sliced	⅓ cup

Handshaping procedure

For a thick Focaccia:

1. Press dough into a lightly greased 19cm × 29cm lamington pan.
2. Cover loosely with lightly greased plastic wrap and stand in a warm area for 30 minutes or until doubled in size.
3. Remove plastic wrap, brush dough with olive oil and sprinkle with rock salt and olives.
4. Bake in a preheated oven at 200°C for 30-35 minutes or until golden brown.

For a thin Focaccia:

1. Roll dough on a lightly greased baking tray until 2cm thick. Prepare as for a thick Focaccia.

CALZONE

INGREDIENTS	
Water	240ml
Olive oil	2 tablespoons
Salt	1 teaspoon
Wholemeal flour	150g/ 1 cup
Bread flour	300g/ 2 cups
Tandaco yeast	2 teaspoons

SETTING: DOUGH – PIZZA

Suggested fillings:

- Sun-dried tomato pesto, roasted red, yellow and green capsicum, marinated eggplant or sliced mushroom.
- Anchovy fillets, prawns, sliced salami, ham, bacon, turkey or chicken.
- Grated cheddar, mozzarella, Parmesan or sliced Camembert, brie or fetta cheeses.

Handshaping procedure

1. Divide dough into 8 equal pieces. Roll each piece into a circle 15cm across.
2. Cover half of each circle with selected fillings, leaving a rim around the edge.
3. Brush edges with water, then fold the uncovered half over the covered half and seal the edges.
4. Place onto lightly greased baking trays. Use a sharp knife to make a small slit in the top of each calzone.
5. Bake in a preheated oven at 200°C for 15-20 minutes or until cooked and golden brown.

Pasta Dough

Make fresh home-made Pasta to serve with your favourite pasta sauces.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy.

Procedure:

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to DOUGH – PASTA setting.
5. Press 'START/PAUSE' to commence operation.
6. At the end of the setting, press 'STOP'. Remove bread pan from the bread machine and remove the pasta dough which is now ready for hand shaping or placing through a Pasta Extruder.
7. Turn the dough out onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

SEQUENCE FOR 'DOUGH-PASTA' SETTING

KNEAD 1	KNEAD 2	KNEAD 3	REST	KNEAD 4	REST TEMP	TOTAL TIME
1min	2min	5min	1min	5min	32ºC	14min

PASTA DOUGH

INGREDIENTS	
Water	220ml
Olive oil	1 tablespoon
Salt	1½ teaspoons
Plain flour	300g/ 2 cups
Semolina	170g/ 1 cup

SETTING: DOUGH – PASTA

EGG PASTA DOUGH

INGREDIENTS	
Eggs (60g), lightly beaten	5
Olive oil	1 tablespoon
Salt	1 teaspoon
Plain flour	300g/ 2 cups
Semolina	170g/ 1 cup

SETTING: DOUGH – PASTA

LAMB & CORIANDER RAVIOLI

INGREDIENTS	
Pasta dough	1 quantity
FILLING:	
Lean lamb mince	150g
Freshly minced garlic	1 teaspoon
Parmesan cheese	1 tablespoon
Finely chopped fresh coriander	1 teaspoon
Ground nutmeg	¼ teaspoon
Freshly ground black pepper	¼ teaspoon

Handshaping procedure

1. Divide into two equal portions. Roll out each portion to a square approximately 30cm × 30cm.
2. Place filling ingredients in a mixing bowl, mix well to combine.
3. Place teaspoons of filling 5cm apart over one of the pasta squares. Brush edges and between filling lightly with water and top with remaining pasta square. Press firmly between fillings and along edges and cut into squares using a pastry wheel. Sprinkle ravioli with a little flour.
4. Cook ravioli in boiling water (several at a time) in a large saucepan for 5 minutes, or until just tender. Drain well, then serve with your favourite pasta sauce.

GRISSINI (ITALIAN BREAD STICKS)

Ideal to serve with soup, dips and fresh pasta dishes.

INGREDIENTS	
Full cream milk, scalded	300ml
Butter	60g/3 tablespoons
Castor sugar	1 tablespoon
Salt	1 teaspoon
Bread flour	600g/ 4 cups
Tandaco yeast	2 teaspoons

SETTING: DOUGH – PASTA

Handshaping procedure

1. Combine hot milk, butter and castor sugar. Stir until sugar is dissolved. Let stand until milk is cool.
2. Place milk mixture, salt, bread flour and yeast into bread pan.
3. Follow steps 2 to 5 in the procedure on page R26.
4. At the end of the setting, press STOP. Remove the bread pan from the bread machine. Remove dough.
5. Divide dough into 20 equal portions for thicker bread sticks or 40 equal portions for thinner, crisper bread sticks.
6. Roll each portion on a lightly floured surface to about 25cm in length.
7. Place sticks on a lightly greased baking trays 3cm apart. Cover with lightly greased plastic wrap. Leave in a warm place 20-30 minutes. Remove plastic wrap.
8. Brush sticks with Egg Glaze (Page R40) and sprinkle with rock salt or sesame seeds if desired.
9. Bake in a preheated 220°C oven for 15-20 minutes or until crisp and golden brown.

Gluten Free Bread

Breville has understood the special needs and dietary requirement of our customers since our original bread machine was launched in 1995. Breville continues with the tradition with the introduction of a dedicated Gluten Free Bread Setting in the Breville ikon™ Baker's Oven.

Your Breville ikon™ Baker's Oven will make delicious gluten free bread with ease. The following recipes have been developed without any grains or ingredients that contain gluten, so are suitable for people with specific food allergies or intolerances.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy. The weight of the gluten free bread will be heavier than wheat bread, due to the ingredient properties.

Making gluten free bread is different from traditional bread making, therefore it is important to carefully read the following information.

- Always see the ingredients specified in recipes for successful gluten free baking.
- Ensure that the flour is gluten free. Buy it from a reliable source to ensure freshness.
- Check with the yeast manufacturer to ensure that the yeast is gluten free. Only use active dry yeast when making these recipes.
- Ensure that the vinegar used is gluten free. Vinegar helps strengthen the dough.
- Guar Gum is a powdery substance with a similar function to Xanthan Gum. It is high in fibre and can sometimes have a laxative effect on people with sensitive digestive systems. Guar gum is food additive 412.
- Xanthan Gum is a fine creamy white powder, and acts as a substitute for gluten and gives structure to the bread so that the dough will rise. Xanthan Gum is food additive number 415.
- Lactose Intolerance – the milk powder may be substituted with a soy milk powder but may result in a heavier loaf. Coconut milk powder can also be used as a substitute and will give a pleasant flavour.
- Follow the directions for each recipe carefully. The preparation of gluten free bread is different from automatic bread making. The Preset Timer cannot be used when making these recipes.

Procedure

1. Mix liquid ingredients together in a small bowl. (Do not use electric mixer, as this will aerate the mixture).
2. Mix dry ingredients together in a large bowl. Using a pliable spatula, combine liquid and dry ingredients. Mix to a soft dough ensuring all ingredients are well combined. Fold in additions if applicable.
3. Spoon dough into bread pan, pressing down with a spatula after each spoonful, to eliminate air bubbles. Insert bread pan into baking chamber.
4. Press 'SELECT' to access GLUTEN FREE setting.
5. Press 'LOAF SIZE' to 1000g if required.
6. Press 'START/PAUSE' to commence operation.
7. At the end of the setting, press 'STOP'.
8. Remove bread from bread machine and bread pan. Cool bread on a rack.

To achieve a well-risen and well-baked loaf, check the dough when mixing. If it appears too dry add 1-2 teaspoons of water extra, if it appears too runny check that the correct amount of Guar or Xanthan gum has been added, otherwise add 1-2 tablespoons rice flour extra.

Note

SEQUENCE FOR 'GLUTEN FREE' SETTING:

SIZE	KNEAD 1	KNEAD 2	RISE 1	PUNCH DOWN	RISE 2	SHAPING	RISE 3	BAKE TIME	BAKE TEMP	TOTAL TIME
1Kg	3 min	17min	50min			10sec	49min 50sec	50min	135ºC	2hrs 50mins
1.25Kg	3 min	17min	50min			10sec	49min 50sec	55min	135ºC	2hrs 55mins

Selection of the 750g size, 'CRUST' and the 'RAPID' function is not available on this setting.

Note

GLUTEN FREE COUNTRY STYLE BREAD

LIQUID INGREDIENTS	1.25kg	1kg
Water	400ml	300ml
Olive oil	3 tablespoons	2½ tablespoons
Eggs (60g)	3	2
Vinegar	1 teaspoon	¾ teaspoon
DRY INGREDIENTS		
White rice flour	320g/ 2 cups	240g/ 1½ cups
Potato flour	220g/ 1¼ cup	170g/ 1 cup
Soy flour	50g/⅓ cup	40g/¼ cup
Tapioca flour (arrowroot)	75g/½ cup	55g/⅓ cup
Sugar	¼ cup	2½ tablespoons
Salt	1½ teaspoons	1 teaspoon
Milk powder	½ cup	⅓ cup
Guar or Xanthan gum	1 tablespoon	3 teaspoons
Tandaco yeast	2 teaspoons	1½ teaspoons

SETTING: GLUTEN FREE

GLUTEN FREE WHOLESOME SEED BREAD

LIQUID INGREDIENTS	1.25kg	1kg
Water	400ml	300ml
Olive oil	3 tablespoons	2½ tablespoons
Eggs (60g)	3	2
Vinegar	1 teaspoon	¾ teaspoon
DRY INGREDIENTS		
White rice flour	320g/ 2 cups	240g/ 1½ cups
Potato flour	220g/ 1¼ cups	170g/ 1 cup
Soy flour	50g/ ⅓ cup	40g/ ¼ cup
Tapioca flour (arrowroot)	75g/ ½ cup	55g/ ⅓ cup
Dark brown sugar	¼ cup	2½ tablespoons
Salt	1½ teaspoons	1 teaspoon
Milk powder	½ cup	⅓ cup
Guar or Xanthan gum	1 tablespoon	3 teaspoons
LSA Mix (linseed, sunflower seeds and ground almonds)	¼ cup	2 tablespoons
Caraway or cumin seeds	2 tablespoons	1½ tablespoons
Tandaco yeast	2 teaspoons	1½ teaspoons

SETTING: GLUTEN FREE

GLUTEN FREE SPICY SULTANA BREAD

LIQUID INGREDIENTS	1.25kg	1kg
Water	400ml	300ml
Olive oil	3 tablespoons	2½ tablespoons
Eggs (60g)	3	2
Vinegar	1 teaspoon	¾ teaspoon
DRY INGREDIENTS		
White rice flour	320g/ 2 cups	240g/ 1½ cups
Potato flour	220g/ 1¼ cup	170g/ 1 cup
Soy flour	50g/ ⅓ cup	40g/¼ cup
Tapioca flour (arrowroot)	75g/½ cup	55g/ ⅓ cup
Light brown sugar	¼ cup	2½ tablespoons
Salt	1½ teaspoons	1 teaspoon
Milk powder	½ cup	⅓ cup
Guar or Xanthan gum	1 tablespoon	3 teaspoons
Mixed spice	2 tablespoons	1½ tablespoons
Tandaco yeast	2 teaspoons	1½ teaspoons
ADDITIONS		
Sultanas	100g/⅓ cup	75g/½ cup

SETTING: GLUTEN FREE

Variation:

Substitute sultanas with other dried fruit, chopped to a suitable size such raisins, dates, apricots, etc.

GLUTEN FREE CHEESY CHEDDAR BREAD

LIQUID INGREDIENTS	1.25kg	1kg
Water	400ml	300ml
Olive oil	1½ tablespoons	1 tablespoon
Eggs (60g)	3	2
Vinegar	1 teaspoon	¾ teaspoon
DRY INGREDIENTS		
White rice flour	320g/ 2 cups	240g/ 1½ cups
Potato flour	220g/ 1¼ cup	170g/ 1 cup
Soy flour	50g/⅓ cup	40g/¼ cup
Tapioca flour (arrowroot)	75g/½ cup	55g/⅓ cup
Sugar	¼ cup	2½ tablespoons
Salt	1½ teaspoons	1 teaspoon
Milk powder	½ cup	⅓ cup
Guar or Xanthan gum	1 tablespoon	3 teaspoons
Mixed spice	2 tablespoons	1½ tablespoons
Tandaco yeast	2 teaspoons	1½ teaspoons
ADDITIONS:		
Cheddar cheese, grated	130g/ 1 cup	100g/ ¾ cup

SETTING: GLUTEN FREE

Yeast Free Bread

Yeast Free Bread is a simple bread and is made using baking powder as the main raising agent (it does not have to be the same strength as yeast). The following recipes will give Damper or Muffin-Style Breads, which will be heavier in texture and not as highly risen as yeasted breads.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy. There will be a weigh variance in each baked loaf in this section.

The Preset Timer cannot be used for recipes in this section, because the raising agents used in place of yeast could be prematurely activated and prevent the loaf rising.

Note

All ingredients must be at room temperature. Add ingredients in the order listed in the recipe.

Note

Procedure

1. Add liquid ingredients to bread pan.
2. Sift dry ingredients together and add to the bread pan. Wipe spills from the outside of the bread pan. Insert bread pan into baking chamber.
3. Press 'SELECT' to access YEAST FREE setting.
4. Press 'START/PAUSE' to commence operation.
5. With machine running, use a plastic spatula to scrape mixture from sides, corners and base of bread pan. After ingredients have mixed together well, close lid and leave the bread machine to complete the program.
6. At the end of the setting, press 'STOP'.
7. Remove bread from the bread machine and bread pan. Cool bread on rack.

SEQUENCE FOR 'YEAST FREE' SETTING:

KNEAD 1	KNEAD 2	KNEAD 3	REST	KNEAD 4	KNEAD 5	BAKE TIME	BAKE TEMP	TOTAL TIME
1min	3min	2min	1min	1min	2min	80min	117ºC	1hr 30min

DAMPER

LIQUID INGREDIENTS	
Oil	2 tablespoons
Water	390ml
DRY INGREDIENTS	
Bread flour	600g/ 4 cups
Milk powder	2 tablespoons
Salt	1 teaspoon
Sugar	1 tablespoon
Baking Powder	6 teaspoons

SETTING: YEAST FREE

PREMIX DAMPER

LIQUID INGREDIENTS	
Oil	1 tablespoon
Water	350ml
DRY INGREDIENTS	
White bread mix	600g/ 4 cups
Baking Powder	6 teaspoons

SETTING: YEAST FREE

POLENTA & CAPSICUM BREAD

LIQUID INGREDIENTS	
Olive oil	2 tablespoons
Eggs (60g)	2
Water	250ml
DRY INGREDIENTS	
Self-raising flour	375g/ 2½ cups
Sugar	2 tablespoons
Polenta	170g/ 1 cup
☼ ADD TO THE FRUIT & NUT DISPENSER	
Capsicum, finely chopped	55g/ ⅓ cup

SETTING: YEAST FREE

CHEESY BUTTERMILK BREAD

LIQUID INGREDIENTS	
Butter, melted	1 tablespoon
Egg (60g)	1
Buttermilk	500ml
DRY INGREDIENTS	
Bread flour	600g/ 4 cups
Salt	½ teaspoon
Grain mustard	1 tablespoon
Bi-carbonate of soda	1 teaspoon
Baking Powder	2 teaspoons
☼ ADD TO THE FRUIT & NUT DISPENSER	
Cheddar cheese, grated	65g/ ½ cup

SETTING: YEAST FREE

LEMON & RAISIN BREAD

LIQUID INGREDIENTS	
Olive oil	3 tablespoons
Eggs (60g)	3
Buttermilk	400ml
DRY INGREDIENTS	
Bread flour	525g/ 3½ cups
Sugar	250g/ 1 cup
Grated lemon rind	1 tablespoon
Bi-carbonate of soda	2½ teaspoons
☼ ADD TO THE FRUIT & NUT DISPENSER	
Raisins, halved	75g/ ½ cup

SETTING: YEAST FREE

EGGLESS CARAWAY & DATE BREAD

LIQUID INGREDIENTS	
Butter, melted	3 tablespoons
Milk	360ml
DRY INGREDIENTS	
Self-raising flour	525g/ 3½ cups
Sugar	185g/ ¾ cup
Salt	1½ teaspoons
Caraway seeds	2 teaspoons
Bi-carbonate of soda	½ teaspoon
☼ ADD TO THE FRUIT & NUT DISPENSER	
Dates, chopped	80g/ ½ cup

SETTING: YEAST FREE

BANANA & PECAN MUFFIN BREAD

LIQUID INGREDIENTS	
Butter, melted	3 tablespoons
Eggs (60g)	2
Milk	80ml
Mashed banana	380g/ 1 cup
DRY INGREDIENTS	
Bread flour	340g/ 2¼ cups
Brown sugar	250g/ 1 cup
Salt	½ teaspoon
Baking powder	2 teaspoons
Bi-carbonate of soda	½ teaspoon
☼ ADD TO THE FRUIT & NUT DISPENSER	
Pecans, chopped	70g/ ½ cup

SETTING: YEAST FREE

Manual Set Recipe

Panettone is an Italian, festival bread – rich in fruit and flavour. Brush with Citrus Glaze (page R40) for additional appeal.

PANETTONE

INGREDIENTS	
Water	125ml
Butter	60g/3 tablespoons
Eggs (60g), lightly beaten	3
Vanilla essence	1 teaspoon
Almond essence	½ teaspoon
Sugar	1 tablespoon
Salt	1 teaspoon
Bread flour	600g/ 4 cups
Bread improver	1 teaspoon
Tandaco yeast	2 teaspoons
☼ ADD AT THE BEEPS	
Raisins	½ cup
Sultanas	¼ cup
Currants	¼ cup
Mixed peel	2 tablespoons

Procedure

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press MANUAL SET (LCD Screen shows total time for last recipe programmed and NUTS selected).
5. Press MANUAL SET (LCD Screen shows PREHEAT – use arrows to change time to 0).
6. Press MANUAL SET (LCD Screen shows KNEAD 1 – use arrows to change to 5).
7. Press MANUAL SET (LCD Screen shows KNEAD 2 – use arrows to change to 25).
8. Press MANUAL SET (LCD Screen shows RISE 1 – use arrows to change to 60).
9. Press MANUAL SET (LCD Screen shows PUNCH DOWN – use arrows to change to :15).
10. Press MANUAL SET (LCD Screen shows RISE 2 – use arrows to change to 0).
11. Press MANUAL SET (LCD Screen shows SHAPING – use arrows to change to :0).
12. Press MANUAL SET (LCD Screen shows RISE 3 – use arrows to change to 60).
13. Press MANUAL SET (LCD Screen shows BAKE – use arrows to change to 60).
14. Press MANUAL SET (LCD Screen shows NUTS YES or No – use arrows to change to NO).
15. Press ‘MANUAL SET’ (LCD Screen shows °C – use arrows to change temperature to 115°C).
16. Press ‘MANUAL SET’ (LCD Screen shows total time for this recipe 3:30 and NUTS NO. The word SET appears in the lower right-hand side corner).
17. Press the ‘BEEPER’ button (to add the fruit manually when the beeps sound in KNEAD 2)
18. Press ‘START/PAUSE’ to commence operation.
19. At the end of the setting, press ‘STOP’. Remove Panettone from the bread machine and bread pan. Cool bread on rack.

Prepackaged Bread Mixes

These convenient BREAD MIXES are available nationally in supermarkets and at some bulk outlets. They are available in various sized packaging and should not be confused with BREAD FLOUR.

Bread mixes contain high protein bread flour, sugar, salt, milk powder, oil and other ingredients such as bread improvers. Usually only the addition of water and yeast is necessary, however some results are improved by adding extra oil.

All the recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales). The weight of the bread from this section may vary compared to settings used. This is due to the properties of the bread mixes. Recipes were tested with bread mix milled just before the printing of this book.

Properties of the bread mixes can alter on a seasonal or storage basis, so it may be necessary to adjust the water and flour ratio. So check the dough in the first ten minutes of kneading by opening the lid – if the dough is too dry add 1-2 teaspoons of water extra – if the dough is too sticky add 1-2 tablespoons of bread mix extra. The dough should be forming into a smooth round ball. If a brand of bread mix is not listed in this book, use one of the corresponding type of bread mix recipes.

Note

Procedure

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press ‘SELECT’ to access setting as listed in the following recipes.
5. Press ‘LOAF SIZE’ to 1000g or 750g setting if required.
6. Press ‘CRUST’ to select DARK, LIGHT or RAPID setting if required.
7. Press ‘START/PAUSE’ to commence operation.
8. At the end of the setting, press ‘STOP’.
9. Remove bread from the bread machine and bread pan. Cool bread on a rack.

WHITE PREPACKAGED BREAD MIX RECIPES

DEFIANCE WHITE BREAD MIX

INGREDIENTS	1.25Kg	1Kg	750g
Water	500ml	400ml	300ml
Bread Mix	750g/ 5 cups	600g/ 4 cups	500g/ 3¾ cups
Defiance yeast	2½ teaspoons	2 teaspoons	1¾ teaspoons

SETTING: BASIC: LIGHT/MEDIUM/DARK/RAPID

DEFIANCE CRUSTY WHITE BREAD MIX

INGREDIENTS	1.25Kg	1Kg	750g
Water	450ml	350ml	300ml
Bread Mix	750g/ 5 cups	600g/ 4 cups	500g/ 3¾ cups
Defiance Yeast	2¼ teaspoons	2 teaspoons	1½ teaspoons

SETTING: BASIC: LIGHT/MEDIUM/DARK/RAPID

LAUCKE CRUSTY WHITE BREAD MIX

INGREDIENTS	1.25Kg	1Kg	750g
Water	500ml	415ml	310ml
Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Laucke Yeast	2 teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: FRENCH

LAUCKE SUPER SOFT WHITE BREAD MIX

INGREDIENTS	1.25Kg	1Kg	750g
Water	500ml	400ml	300ml
Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Laucke Yeast	2 teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: FRENCH

KITCHEN COLLECTION WHITE BREAD MIX

INGREDIENTS	1.25Kg	1Kg	750g
Water	400ml	350ml	300ml
Bread Mix	750g/ 5 cups	600g/ 4 cups	500g/ 3⅓ cups
Kitchen Collection Yeast	2 teaspoons	2¼ teaspoons	2 teaspoons

SETTING: BASIC: LIGHT/MEDIUM/ DARK/RAPID

GRAIN PREPACKAGED BREAD MIXES

DEFIANCE GRAIN BREAD MIX

INGREDIENTS	1.25Kg	1Kg	750g
Water	450ml	375ml	320ml
Bread Mix	750g/ 5 cups	600g/ 4 cups	500g/ 3⅓ cups
Defiance yeast	2¼ teaspoons	2 teaspoons	1½ teaspoons

SETTING: WHOLEWHEAT – LIGHT/MEDIUM/DARK/RAPID

LAUCKE MULTIGRAIN SOY & LINSEED BREAD MIX

INGREDIENTS	1.25Kg	1Kg	750g
Water	525ml	430ml	320ml
Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Laucke yeast	2 teaspoons	1½ teaspoons	1½ teaspoons

SETTING: FRENCH

LAUCKE GERMAN GRAIN BREAD MIX

INGREDIENTS	1.25Kg	1Kg	750g
Water	550ml	460ml	300ml
Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Laucke yeast	2 teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: FRENCH

KITCHEN COLLECTION GRAIN BREAD MIX

INGREDIENTS	1.25Kg	1Kg	750g
Water	420ml	350ml	310ml
Bread Mix	750g/ 5 cups	600g/ 4 cups	500g/ 3⅓ cups
Kitchen Collection Yeast	2½ teaspoons	2¼ teaspoons	2 teaspoons

SETTING: WHOLEWHEAT – LIGHT/MEDIUM/DARK/RAPID

KITCHEN COLLECTION SOY AND LINSEED BREAD MIX

INGREDIENTS	1.25Kg	1Kg	750g
Water	450ml	360ml	310ml
Bread Mix	750g/ 5 cups	600g/ 4 cups	500g/ 3⅓ cups
Kitchen Collection Yeast	2½ teaspoons	2¼ teaspoons	2 teaspoons

SETTING: WHOLEWHEAT – LIGHT, MEDIUM, DARK OR RAPID

WHOLEMEAL PREPACKAGED BREAD MIXES

LAUCKE BIO-FORT GOLDEN WHOLEMEAL BREAD MIX

INGREDIENTS	1.25Kg	1Kg	750g
Water	540ml	445ml	330ml
Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Laucke yeast	2 teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: FRENCH

KITCHEN COLLECTION WHOLEMEAL BREAD MIX

INGREDIENTS	1.25Kg	1Kg	750g
Water	410ml	350ml	290ml
Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Kitchen Collection Yeast	2 teaspoons	2 teaspoons	1½ teaspoons

SETTING: WHOLEWHEAT – LIGHT/MEDIUM/DARK/RAPID

RYE PREPACKAGED BREAD MIXES

LAUCKE BAROSSA SOURDOUGH RYE BREAD MIX

INGREDIENTS	1.25Kg	1Kg	750g
Water	550ml	480ml	330ml
Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Laucke yeast	2 teaspoons	1½ teaspoons	1¼ teaspoons

SETTING: FRENCH

Note
To glaze the loaf or add seeds on top – Refer to Glazes Page R40.

Just Jam

If you love the taste of freshly baked bread you'll love the taste and flavour of home-made jam using the ikon™ Baker's Oven.

FOR BEST RESULTS:

- Always use the exact amounts of sugar, fruits and 'Jam Setta'. Do not reduce sugar or use substitutes.
- Use only fresh, ripe fruit for best flavour and natural pectin level.
- Remove stems, seeds or pips from fruit before slicing.
- Fruit can be chopped with a food processor, using a pulse action.
- Do not puree fruit. Jam should contain small pieces of fruit.
- Recipes should not exceed 4 cups. Weigh fruit after slicing.
- The gel, texture, flavour, aroma and colour of the cooled jam may vary when compared to commercially made jams. The natural pectin, ripeness, juiciness, etc. of the fruit used will influence the finished product.
- Due to the natural pectin of some fruits, if the jam appears to be thickening before the total cooking time has elapsed and no further cooking is required, press the STOP button then complete the bottling process.
- 'Jam Setta' is a jam setting mixture that contains pectin, a naturally occurring substance found in fresh fruit and when cooked produces a gel. The addition of 'Jam Setta' in our recipes ensures a thicker setting occurs. This product is available at most supermarkets in 50g sachets.
- The Preset Timer cannot be used for jam recipes.
- All the recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy.

Procedure:

1. With the standard kneading blade in position inside the bread pan, add the ingredients to the bread pan.
2. Wipe spills away from the outside of the bread pan.
3. Insert bread pan into position inside the baking chamber and close the lid.
4. Press 'SELECT' to access the JAM setting.
5. Press 'START/PAUSE' to commence operation. The bread machine will preheat (LCD Screen will show PREHEAT) for 15 minutes before any movement occurs in the pan. After preheating, the jam will be heated and mixed for approximately 50 minutes (LCD Screen will show BAKE). The entire setting takes 1 hour 05 minutes. The bread machine will beep when the setting is complete.
6. Press 'STOP'.
7. Use oven mitts to remove the bread pan.
8. Pour the hot jam into warm, dry, sterilised jars, leaving 1.25cm, from the top of the jar. Seal immediately and label. Jam will thicken upon cooling and storage.

SEQUENCE FOR 'JAM' SETTING:

PREHEAT	MIX/HEAT	TOTAL TIME
15min	50min	1hr 05min

Do not use the collapsible kneading blade when making jam.

Note

PREPARATION OF JARS FOR JAM

Soak jars in warm water until label is easy to remove. Remove any wet cardboard liners from lids of jars. Wash jars and lids in hot, soapy water. Rinse well in hot water, do not wipe dry. Place jars and metal lids onto an oven tray. Place into a preheated oven 100°C for 15-20 minutes or until completely dry. Remove from oven using oven mitts and use immediately.

It is important that these recipes are measured accurately otherwise the ingredients may boil over, making cleaning difficult.

TWO FRUIT MARMALADE

INGREDIENTS	
Oranges, thinly sliced	425g
Lemons, thinly sliced	125g
Sugar	1⅔ cups
Jam Setta	1½ tablespoons

SETTING: JAM

STRAWBERRY JAM

INGREDIENTS	
Strawberries, hulled and chopped	500g
Sugar	1⅔ cups
Jam Setta	1½ tablespoons

SETTING: JAM

PLUM JAM

INGREDIENTS	
Blood plums, peeled deseeded & roughly chopped	600g
Sugar	1½ cups
Jam Setta	1½ tablespoons

SETTING: JAM

TOMATO & PINEAPPLE JAM

INGREDIENTS	
Tomatoes, peeled, seeded & finely chopped	300g
Pineapple flesh, finely chopped	200g
Sugar	1½ cups
Jam Setta	1½ tablespoons

SETTING: JAM

KIWI FRUIT JAM

INGREDIENTS	
Kiwi fruit, peeled & sliced	500g
Sugar	1½ cups
Jam Setta	1½ tablespoons

SETTING: JAM

MIXED BERRY JAM

INGREDIENTS	
Strawberries, hulled and chopped	250g
Blackberries	125g
Raspberries	125g
Sugar	1⅔ cups
Jam Setta	1½ tablespoons

SETTING: JAM

MANGO & PEACH JAM

INGREDIENTS	
Peaches, seeded & finely chopped	250g
Mango flesh, finely chopped	250g
Sugar	1½ cups
Jam Setta	1½ tablespoons

SETTING: JAM

SPICED PEAR & PLUM JAM

INGREDIENTS	
Pears, peeled & finely chopped	250g
Plums, deseeded & finely chopped	250g
Sugar	1½ cups
Mixed spice	¼ teaspoon
Jam Setta	1½ tablespoons

SETTING: JAM

CREATE YOUR OWN JAM RECIPES

INGREDIENTS	
Chopped fruit	500g
Sugar	1⅔ cups
Jam Setta	1½ tablespoons

SETTING: JAM

Glazes

The following Glazes are easy and quick to prepare and will enhance the flavour of your breads.

CHOCOLATE GLAZE

2 tablespoons butter or margarine, melted
⅔ cup icing sugar, sifted
1 tablespoon cocoa, sifted
½ teaspoon vanilla essence
2 tablespoons milk

HOT CROSS BUN AND BROWN BUN GLAZE

½ cup icing sugar, sifted
½ teaspoon allspice
¼ teaspoon ground cinnamon
2 tablespoons water

CITRUS GLAZE

½ cup icing sugar, sifted
1 teaspoon grated lemon rind
1 teaspoon grated orange rind
2 tablespoons lemon or orange rind

VANILLA GLAZE

½ cup icing sugar, sifted
½ teaspoon vanilla essence
2 tablespoons milk

Procedure:

1. Combine ingredients into a small mixing bowl and stir until smooth and thin enough to drizzle.
2. When the bread has finished baking, press 'STOP'. Remove the bread from ikon™ Baker's Oven and the bread pan. Place bread on a rack. Brush top of loaf with glaze. Cool on rack.

GELATINE GLAZE

3 tablespoons water
1½ tablespoons sugar
3 teaspoons gelatine

Procedure

1. Place ingredients into a small saucepan, stir over low heat until sugar and gelatine dissolves. Brush over hot bread.

EGG GLAZE/SEEDS ON TOP

1 × 60g egg, lightly beaten
2-3 tablespoons water
Seeds (poppyseeds, linseeds, sunflower seeds, etc.)

Procedure

1. Combine egg and water until smooth. Do not whisk. Strain through sieve if required.
2. Use the PAUSE function by pressing the 'START/ PAUSE' button at 15 minutes before the end of the BAKE cycle. Open the lid and brush glaze over bread and sprinkle with seeds if desired.
3. Close the lid and press 'START/PAUSE' to continue baking.

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